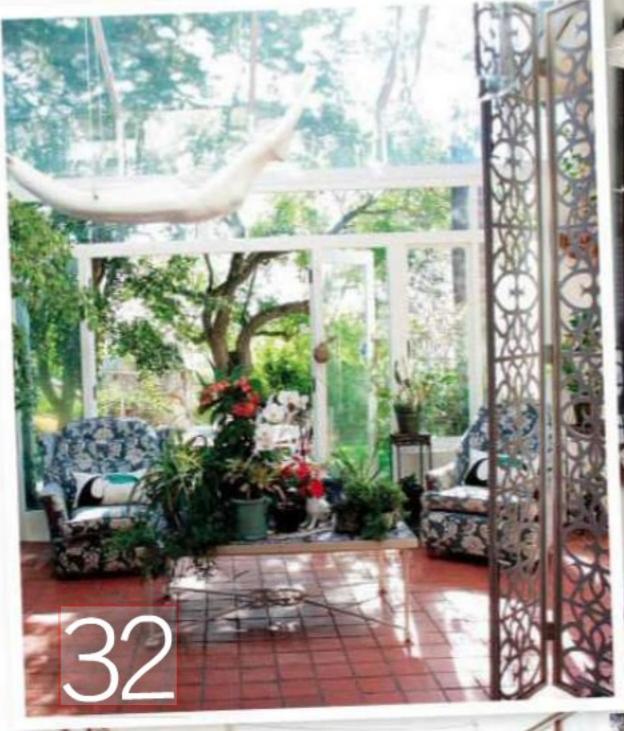




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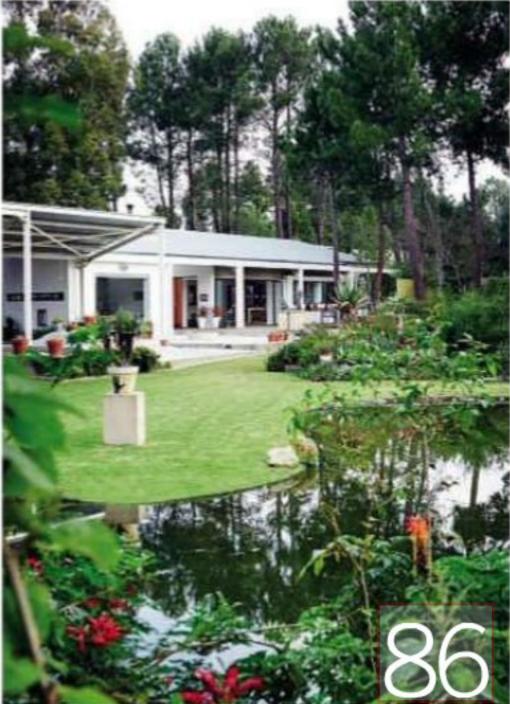
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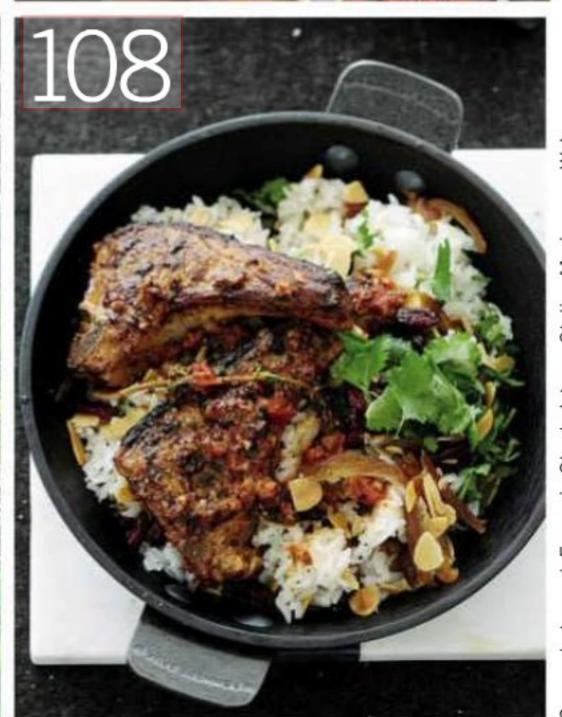












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 Last words from Riana Scheepers

Hello

A few weeks ago, my godchild came to visit. She is 10 years old. On the dining room table lay a tasselled woollen blanket, still folded up in its plastic packet. She enquired: "What exactly is this?"

"A blanket," I explained. "But it's not an ordinary blanket, it's a throw."

I could tell by the confused look on her face that this 10-year-old had no idea what I was on about.

I ventured: "It's a décor item; you know, you throw it over your bed or you can sit under it if you like – but it's not a blanket per se."

Understanding dawned and she summed up the entire conversation in one sentence: "Oh. It's for show, to make things pretty" she declared.

In my house, "making things pretty" is sometimes wishful thinking.

There are many things I'd love to do to beautify my home but a century-old house has its quirks, and quirks take no notice of "making things pretty".

With the result that money has to be redirected to maintenance rather than décor. Because who in their right mind would buy a tasselled throw when the roof is leaking?

Last year, I had almost no work done on my house because I was tired of builders and painters and deliveries – and standing in the queue at the hardware store every Saturday. Besides, everything was under control; the roof wasn't leaking. A bit of decorating was definitely overdue.

But earlier this year, I drew up a list of all the small jobs that needed to be done before phase 2 of my home improvement project could begin: a bit of unfinished plasterwork behind the fridge in the kitchen; the old skylight in the bathroom; the French doors to the stoep, whose hinges no longer hold them straight so they rattle in the wind; and last, but by no means least, the old alarm, which works perfectly but has metres and metres of wires linking the sensors – wires that are visible throughout the house. A web of "not pretty" that the technician made even more unsightly when one of the sensors had to be replaced and, without batting an eyelid, he joined the wires with insulation tape. I now have a clump of ugliness in the corner above the back door.

Enough is enough, I decided. I'm keen to do some painting and paint will not hide those wires. The alarm people came; the quote nearly gave me a heart attack, but the man assured me that wireless was the way to go.

I decided to go for it but it was painful because it cost thousands and I would've preferred to spend my money on something more tangible like reupholstering the sofa or that four-poster bed I've wanted for so long. Or even installing beautiful tiles behind the fireplace!

But Whitey arrived to start painting the other day and there was no need for him to ask: "Wic, must I paint the wires?" Then I knew that it was money well spent "making things pretty".

Our latest venture, *Home Décor Basics*, is now available at stores countrywide. This guide is a special project compiled by the *Home* team and aimed at first-time homeowners, young couples, even students – people who are starting out and need to get down to the fundamentals of home décor. It's a true beginner's guide with loads of inspiration and expert advice that will make moving into your first home a fun, creative experience.





home

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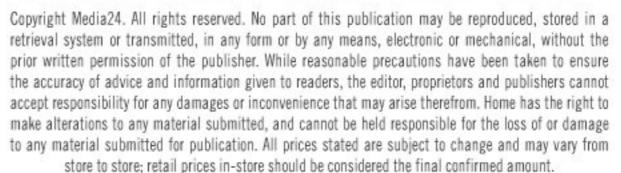


Decorate like a pro

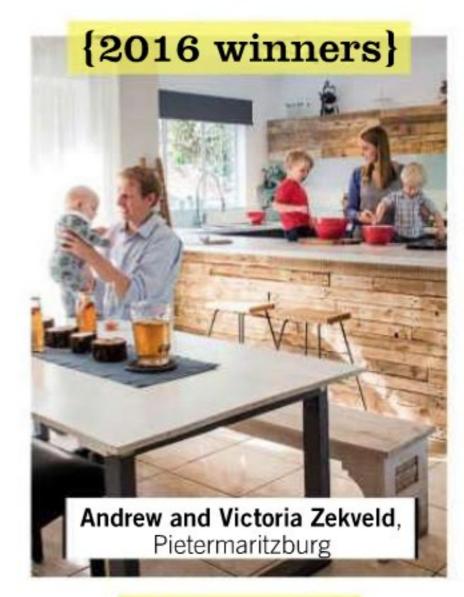








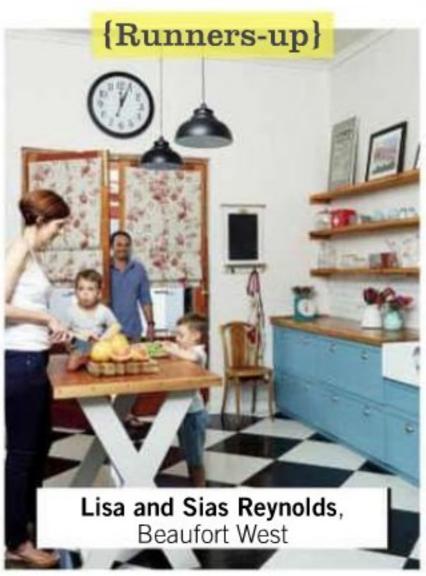
home FIX IT WITH FLAIR BUILDING











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For the 9th year running, our annual *Fix it* with Flair competition is set to showcase South Africa's most innovative homemakers – those who aren't afraid of getting their hands dirty and love to save a bit of cash in the process!

And remember: you can enter anything from a complete home makeover to a single-room project.

HOW TO ENTER

Visit **fixit.tuis.co.za** and enter online; the new and improved microsite makes it even easier to share your project with us. If you have any queries, email roxanne.cloete@media24.com or call 021 408 3815. *Please remember to upload high-resolution images (at least 2MB)*.

ENTRIES CLOSE 30 June 2017 **IMPORTANT** Remember the following:

- You need to briefly explain what your project entailed and submit a budget breakdown.
- All projects entered should have been completed within the past three years and at least 50% of the work must have been done by the homeowner this is a competition for people who don't mind getting their hands dirty!

The competition is sponsored by BUCO (formerly Pennypinchers) and Timbercity. The winners will receive a R35 000 voucher and there are plenty of other vouchers up for grabs for entries that make it into the Top 10 and Top 5.

You could be our next winner!

your space

Write to us at Home, Readers' Letters, PO Box 1802, Cape Town 8000; email editor@homemag.co.za, fax 021 408 3046, and join our Facebook group (facebook.com/homemag) or follow us on Instagram @TuisHomeMag.

WINNING LETTER Work and play

Kirsten Thompson of Pretoria writes When we moved into our dream home four years ago, my husband built a huge tree house for our girls. Sadly, it was too dark

and damp and, worst of all, spider-filled! Needless to say, it wasn't their favourite



play area. And, because of the deep shade and foot traffic, I couldn't get a single plant to grow around the tree house, leaving it dull and bare.

My never-say-die husband decided on a fresh tack: we hired someone to pull down the tree house and build a raised flowerbed. Then he built a deck and slide. We still had to deal with the muddy mess underneath but were due to leave for our December holiday; it would have to wait.

Fortunately, our rented cottage had a stack of old Home magazines which we pored over for inspiration. We arrived back motivated and promptly ordered some gravel. With the help of friends, it took us a Saturday to cover the area and plant up the flowerbed. The beautiful new play area is now used every day.

The perfect gift

Annie Hsu-Sheasby of Cullinan writes My husband Ian farms vegetables outside Pretoria and twice a week we deliver his produce to Pick n Pay and buy a copy of Farmer's Weekly.

Last November, I bought my first copy of Home as a birthday gift to myself; we both fell in love with your magazine, so we also bought the December issue for festive inspiration. On the 17th of January, *Home* was my birthday present to Ian. On the 14th of February, Home



was his Valentine's Day gift. Ian enjoys your magazine so much - every few days he asks if I've bought the next issue yet. He says that after reading it, he feels so relaxed that it's like being on holiday. We both wish you could increase your number of issues to four a month - Home Weekly - to ease our cravings! Home really is the perfect gift for anyone on any occasion. Thank you for such a delightful magazine!

We've got it all! Lourie Laatz of Hekpoort Valley writes





I'm so passionate about our unique home on the banks of the Magalies River. I buy interesting objects and furniture at auctions, refurbish them and give them a new lease on life. Horses, peacocks and dogs also share our beautiful surroundings. Bliss!

IN SHORT



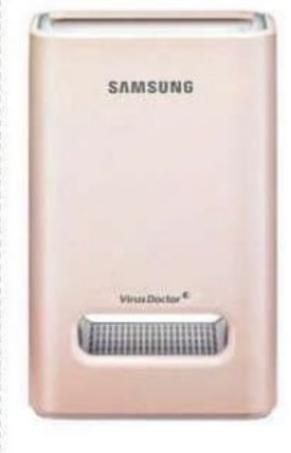
Please tell Suzelle not to get rid of her beautiful leather sofa (featured on page 20 in your March 2017 issue). Instead, just screw on new stainless steel or wooden legs. It will make a huge difference and reduce the bulkiness of the sofa. As pensioners, we did this to gain height as I had difficulty getting up from my chair. It's easier to clean underneath and looks like a whole new suite.

- Nelly Billington, Benoni



Some 60 years ago, my dad planted a tree dahlia in our garden in Brixton. Years later, he gave me a cutting for my new home; I've since shared cuttings with many friends and family members. Each year when my trees flower, I feel as though my father is visiting my garden. (If anyone knows where I can get cuttings of a white tree dahlia, I'd love to know!) - Ethel Sleith, Witfield

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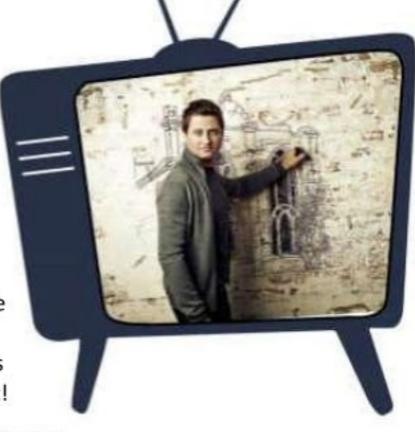
LET'S BUILD TOGETHER

TOOLS CONTRACTORS DECOR HARDWARE OUTDOOR PLUMBING ELECTRICAL TRUSSES PAINT

diary

ON THE BOX

Architect George Clarke returns for a brand new series of Restoration Man (Season 4 starts June 5 on the Home Channel, 176 on DStv). He travels the length and breadth of the UK, helping people from all walks of life to transform Britain's neglected historic buildings into stunning and unique homes. Don't miss it!



more issues

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22-25 June: The Boardwalk **Exhibition Centre**

You'll find all the inspiration you could possibly need to show your home some love. Also sample a wide selection of meals, local wines and craft beer at the food market! Tickets cost R40 for adults, R20 for pensioners, and under-12s enter free; visit homemakersonline.co.za.

The Rooi Fijnwyn

Wine and Food Festival

at the Shokran Events venue

in Pretoria East on 16 & 17

June promises fun for the

whole family. Get tickets from

itickets.co.za or pre-book

your picnic online at

fijnwyn.co.za.



Good Food & Wine Show

2-4 June: CTICC, Cape Town

All the latest trends will be dished up at this year's event and foodies will have the opportunity to savour the best of SA cuisine and interact with an exciting line-up of personalities, including SA's first Michelin-starred chef, Jan Hendrik van der Westhuizen. Wine-tastings will also be on offer; go to goodfoodandwineshow.co.za.

Dsst! The GF&WS is in Jo'burg next month!





Potters Market and Ceramic Exhibitions

3 June: Rust-en-Vrede Gallery, Durbanville Join ceramicist Hennie Meyer for a walkabout at the ceramics market or view a display of his work at the Rust-en-Vrede Gallery. Other events include exhibitions by Marieke Prinsloo and Strijdom van der Merwe as well as clay demonstrations. Entry is free; go to rust-en-vrede.com.

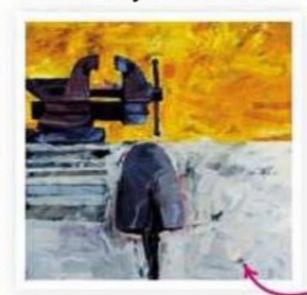
Compiled by Shané Barnard Send diary entries to diary@homemag.co.za at least three months before the event.

JUNE FLASHES

1-3: Enjoy all the best local and international whiskies at the Whisky Live Celebration at Gateway Theatre of Shopping in **Durban**; get tickets for R170 (including a tasting glass and vouchers) at ticketpros.co.za.

9-19: The Hermanus Fyn Arts Festival includes exhibitions, concerts, gourmet dinners, talks, workshops, classic movies, chef demos and tutored wine-tastings; go to

hermanusfynarts.co.za.



10-29: Artspace Durban at 3 Millar Road is hosting a solo exhibition by Terence King titled 'Signs of Usage'. Go to artspacedurban.com.

12: July issue of Home on sale!

13-18: Check out Sustainability Week at the CSIR International Convention Centre in Pretoria. One of the highlights is The Green Home Fair at Menlyn Maine; go to sustainabilityweek.co.za.

15: Slay the winter blues at the 2017 Taste the Helderberg showcase and celebrate the talents and tastes unique to this region at the NH Lord Charles Hotel in



Somerset West from

17:00 - 21:00. Tickets cost R100; call 021 886 8275 or go to wineroute.co.za.

16: Youth Day

16-18: This year, the Calitzdorp

Winter Festival theme is "Karoo Krismis" expect a Krismis dinner and cabaret, live music, a dart-throwing marathon and the Calitzdorp MTB Classic. Go to

calitzdorpwinterfestival.co.za for details.

18: Happy Father's Day!

30 June – 2 July: The fifth annual Platteland Preview boutique festival in Smithfield offers a stop-off en route to Grahamstown and showcases, among others, shows destined for the National Arts Festival. There's something for everyone! Visit plattelandpreview.co.za.

30 June - 8 July: Shop for handmade gifts, toys, décor, food and fashion from 200 exhibitors at the NG Moreleta Park congregation's Crafters Fair Winter Market in Pretoria East; call 083 417 5000. ft



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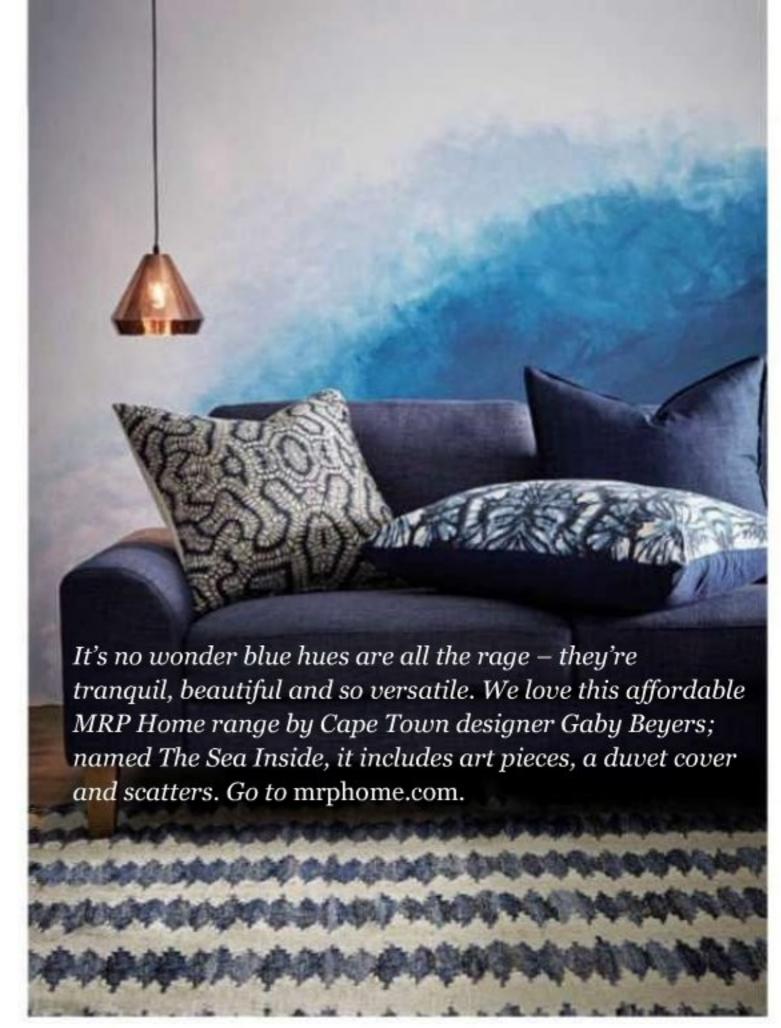
Please send décor and lifestyle news to news@homemag.co.za.



Compiled by Kim Arendse

HOT PRODUCTS

If geometrics do it for you, these metal pendants from K. Light are right up your street. The eye-catching fittings (R1 670 each) are available in black and white, both with a striking gold inner shade. Take a look at **klight.co.za** – then buy them from lighting retailers nationwide.



Must have!



If you're crazy about pastels, you'll be smitten with the latest Candy Love collection from Urchin Art with its range of mugs, jugs, trays, plates and vases in pink, grey and turquoise. "My motto is 'surround yourself with beauty' and that constantly inspires what I design," says Urchin Art owner and designer Michelle Kunze. Check out urchinart.co.za.





WATCH THIS SPACE!

BUSINESS Olly Polly **WHO** Genevieve Motley

WHERE Amanzimtoti, KwaZulu-Natal

HER WORK Genevieve is a qualified jewellery designer and manufacturer who worked in the jewellery industry for 10 years before pursuing her passion for interior and furniture design. Genevieve's latest project, children's décor brand Olly Polly, came about after she struggled to find the items she wanted for her daughter Olive's room. "We're all about creating fresh, modern



havens for the little ones in your life.
Our Scandi-inspired range of kids' décor and accessories is cute, comfy and perfect for the mini minimalist!" she says.
Check out ollypolly.co.za.



Abode at The Old Biscuit Mill in Woodstock, Cape Town is run by owner Michelle Petrie who stocks her own designs alongside those of other local artists. "The store has the best vibe and I constantly get to meet people from all over the world," she says. Abode's quirky, colourful and practical décor items attract everyone who walks by and Michelle also takes orders nationwide. Go to facebook.com/abodewoodstock.



creating a striking talking point with these washable Colour Me scatters – you buy a cushion with just a design outline then colour it in yourself (R200, including a six-pack of fabric markers)! Check out jislaaikshop.co.za.

FINE FABRICS

Bring the outdoors in with this Delicious Monster Olive fabric runner (1.8m x 40cm; R350). The large leafy detail is bang on trend and will add vibrancy to any table setting. Go to alovesupreme.co.za to view the range and other nature-inspired prints.





We like the look of these handles from Handles Inc. The hinges (R300 per pair) are solid brass and the handles and knobs (R50 - R150) are made from Zamak alloy – perfect for adding a touch of vintage grandeur to your kitchen! Go to handlesinc.co.za. fit



Peg it!

No longer relegated to a musty garage, a pegboard offers a stylish storage and display solution.



By Johané Neilson and Amanda van Wyngaardt Photographs Francois Oberholster, Frank Features and ER Lombard

For a change...

This metal pegboard, used as a nifty storage unit above a changing table, is an idea *Home*'s pregnant food editor, Johané Neilson, saw on 100layercakelet.com. "I loved the idea and immediately started shopping for the components I needed to get the look." Her husband Allister found the sturdy metal board at Shelco Shelving along with various hooks that can be moved around to accommodate

the homemade mobile and other bits and bobs. The colourful plastic baskets and light-up letters are attached with cable ties, ready for when baby Zac arrives. In the picture above, Zac's two-month-old cousin Dirk tested the rubber changing mat for size.

Wall clock from MRP Home; plastic baskets from Mambo's Plastics Warehouse

12 **home** June 2017

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Neat 'n tidy

As part of a challenge set by Decorland in 2015, décor and lifestyle blogger Karen Kelly of Iovilee.co.za revamped her home office. She decided on a fresh, monochromatic palette and a minimalist Scandi style. In her previous home, Karen had to make do with a tiny workspace and a notice board on which to hang all her office essentials. The board was such a success that she decided to copy this idea for her new larger office. Here, a Masonite pegboard from Timbercity was painted black and now forms a strong focal point above her desk – and keeps the space spick and span!

Pink chair from @home; clock and white wire rack from superbalist.com; wooden picture blocks from photoblox.co.za; Ikea desk from nevadafurniture.co.za

STOCKISTS @home 0860 576 576, home.co.za MRP Home 0800 212 535, mrphome.com Mambo's Plastics Warehouse 021 911 5555, mambosplastics.co.za Shelco Shelving 021 934 6090, shelco.co.za Timbercity 021 927 5000, timbercity.co.za



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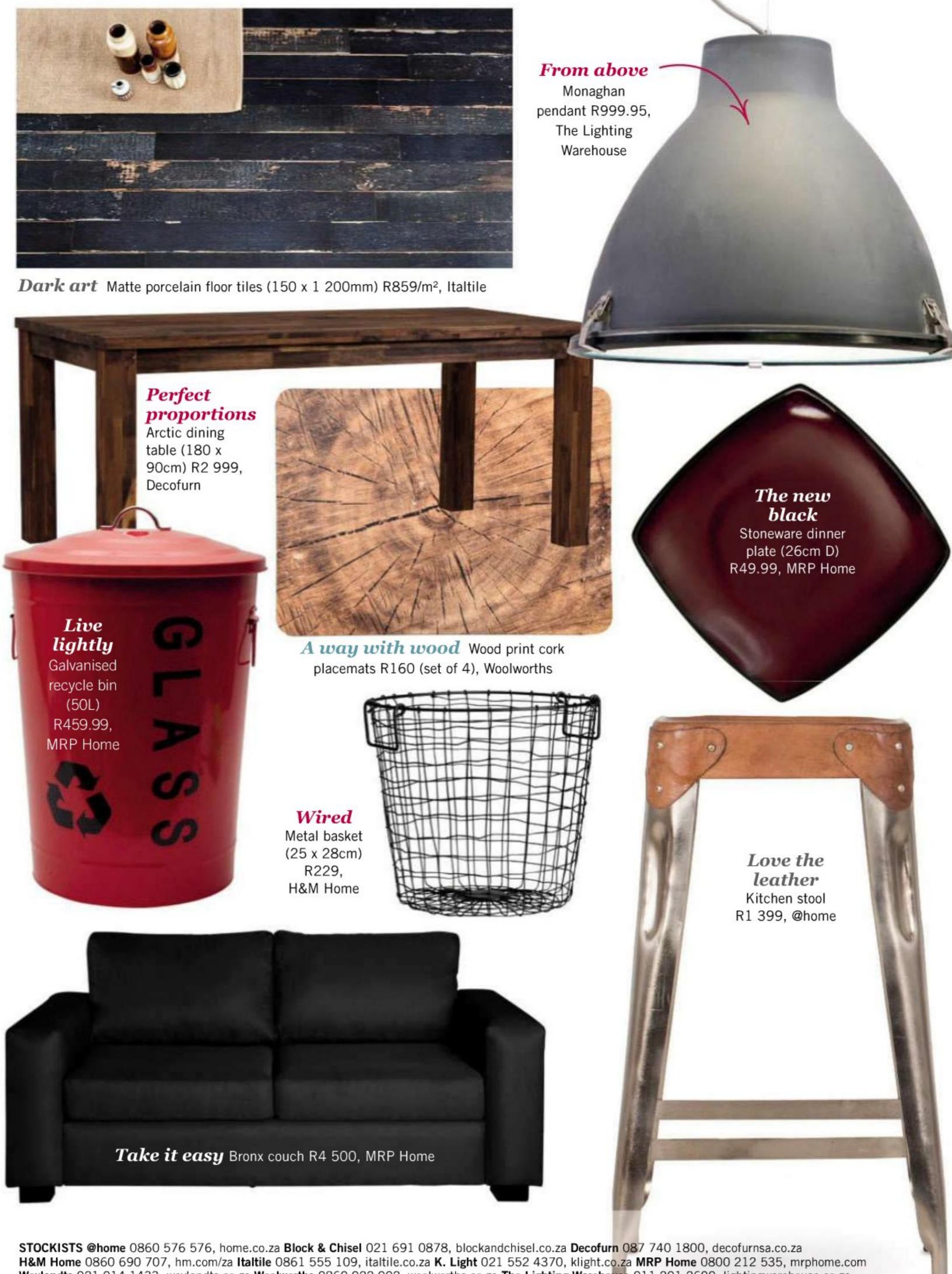
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JEE-O SOHO 01 Shower Hammercoat Black









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- Lerato, Empangeni

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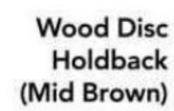
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After seven long years spent searching for just the right spot in the countryside, the Koegelenbergs have created their own platteland paradise.

This cupboard
belonged to Gert's
grandfather, Gert
Andries Aggenbach,
who used it to store
his tools; he made
it from old paraffin
crates. The mirror was
bought in Hout Bay
many years ago.



"We love everything about our home and if we go away for any length of time, we long to come back."

Martie Koegelenberg sings the praises of her family's charming home in the Overberg, but the house today is a far cry from the smallholding they saw for the first time in 2007. The property had been sorely neglected and the asking price was way more than they could afford – they didn't even venture through the gate.

Back then, the Koegelenbergs lived in Hout Bay. "We'd promised our daughter Annieke that she could get a horse when she was 12 years old and we were running out of time," says Martie, a DA councillor in Caledon. "We searched for the right place in the countryside for seven years – every weekend, we would go village hopping!"

Gert, an electrical contractor, recalls: "I took a map and used a compass to draw circles with a radius of 50km and 200km from Cape Town in an attempt to find the ideal town."

Caledon, however, wasn't on the list – although it's only 112km from Cape Town. But then an agent called them a year later to tell them about a 1.1ha smallholding that had been on the market for three years – the same property where they'd made a hasty U-turn at the gate! "It was badly neglected and the stoep was dilapidated. There were no outbuildings to speak of except for a semi-repaired barn and we had to walk through the empty house four times before we could make sense of all the rooms."

Nevertheless, the place stole Martie's heart – and very quickly too. "I remember sitting down in the middle of the living room floor, trying to regain my composure. The asking price was a lot more than we could afford. We'd also just finished renovating our house in Hout Bay. The whole way back home, Gert and I said not one word to each other!"

But they put in an offer that Martie describes as "ridiculously low" and the ball just started rolling! Within two weeks, their offer had been accepted and their Hout Bay home was sold on its first show day. "Today, 10 years later, our lives have gone in a very different direction," says Gert. During their first three years in Caledon, Gert still ran his electrical company from Hout Bay but today all his work is done in the

Overberg, and Martie works full-time as a councillor.

"That's why we named the house *Genade*, which means grace," explains Martie.
These days, our home is a haven for family and friends; the moment our city visitors put down their suitcases, we fill up their wine glasses and they breathe a sigh of relief. Then Gert and I know it was meant to be that our home is filled with music and laughter." >>

The original front door (right) with its brass fittings welcomes visitors to the Koegelenbergs' home. Unfortunately, the original stained-glass windows were damaged so Martie asked Rudi Gort of Hero Stained Glass to make new ones that complement the architecture of the house.





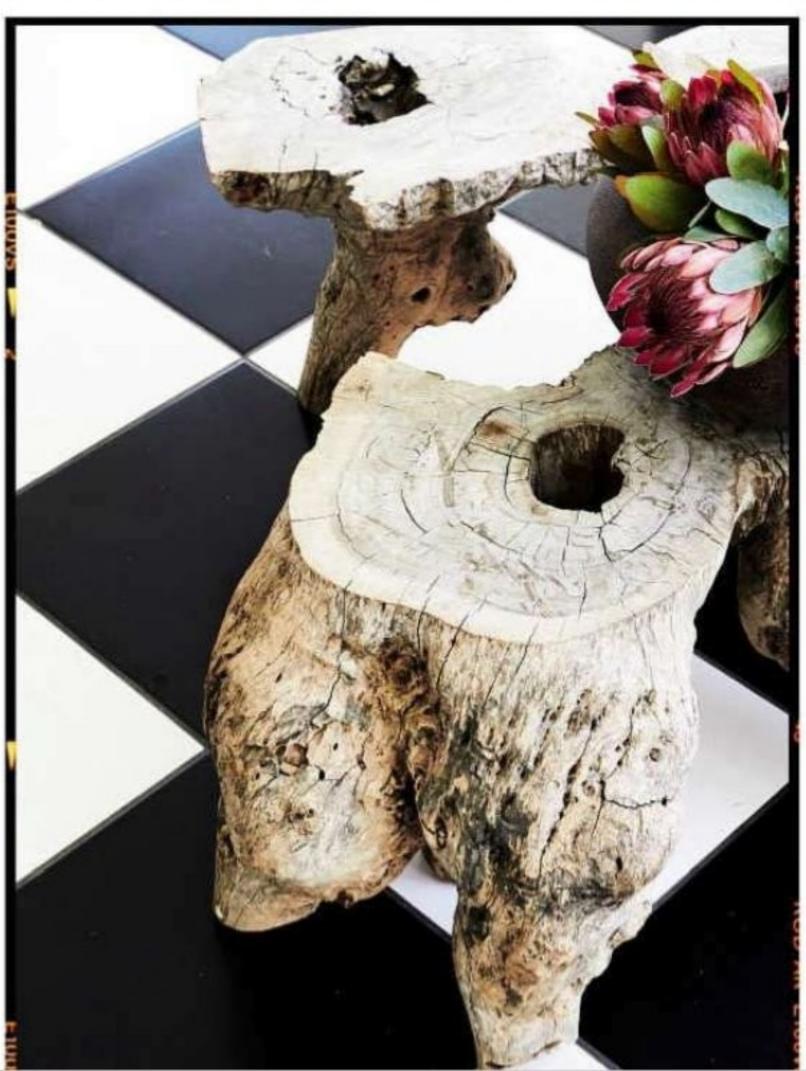














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[A SHARED HISTORY]

The house dates from the 19th century. "All we could trace about its history was a deed from 1894 in the Cape archives," says Martie.

Apart from cleaning, clearing and construction work on the stoep, no major structural changes were necessary. "The area around the house required the most work," says Martie.

"The garden was a labour of love that I took on with the help of our gardener, Lewis Mtutsi. Gert planted the vineyards and every year we have to compete with the chickens and birds to harvest enough grapes so Gert can make wine."

The stoep was restored in 2014. "My brother, Hannes Botes, gave us a six-week deadline because he wanted to get married here. Fortunately, the foundation of the original stoep was still intact. We got stuck in and did the work ourselves; the Overberg has no shortage of skilled artisans."

Martie says a home that's more than 150 years old requires constant maintenance. "We love this house and we're very sensitive to its historical value, but your work is never done. Window frames have to be maintained; everything from doorknobs to floorboards needs to be repaired; water pipes get blocked; and moisture from above and below must be kept in check all the time.

"But grace should be shared. This place doesn't just belong to us; it's part of Caledon and the Overberg. I don't think one ever really owns an old building like this. When I think of all the families who have lived here over the years – some for 20 or 30 years – I realise, despite what it says on the title deed, we're just guests in this stately old home and we have a tremendous responsibility to preserve it."







Tucked away in a secluded spot on the Helshoogte Pass just outside Stellenbosch is Katie Farringer and Jan Schliemann's home – a sprawling, tranquil haven the couple bought together 15 years ago.

It might not be far from the city, but here on the slopes of the Stellenbosch mountains the family can truly relax and enjoy those cherished moments of respite.

Katie, originally from the US, is a seasoned traveller, having experienced many of the world's major cities with her parents before she and her family settled in South Africa when she was a teenager. Her love of exotic places and their vivid colours and textures is evident throughout her own home. As a full-time painter, the family's travels have greatly influenced not only her work but also the eclectic décor style in every room, each reflecting a different era or destination.

"I'm passionate about colour and I love items that are a bit quirky; different styles – from retro '70s to Victorian and Asian – all appeal to me. The end result is sometimes a riot of colour and designs, but it's 100% me.

"My home is continually evolving. I'm always moving things around and changing wall colours; at the moment I'm into deep, rich teal and dusty pink."

One of Katie's favourite pastimes when she's taking a break from painting is browsing for second-hand furniture she can restore. You'll find many bright and beautiful pieces in her home, interspersed with antique heirlooms and only a few new finds.

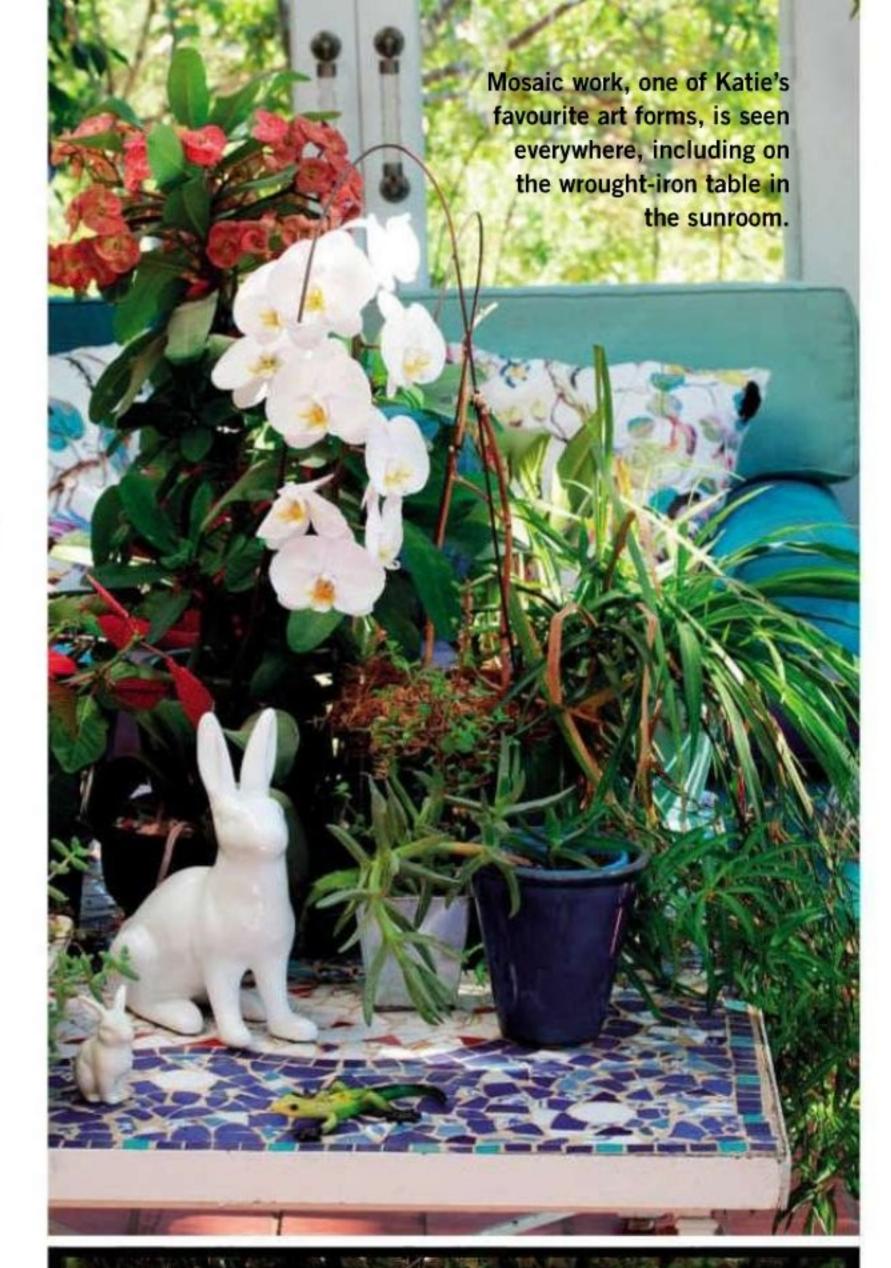
Confident in her use of colour and pattern, Katie doesn't hesitate to combine floral designs with more traditional stripes and other motifs. Her combinations are often unusual, but the end result is a testament to her unique creative flair.

Indoor-outdoor living

There's an easy flow between the kitchen and living areas that continues out onto the veranda overlooking a romantic, overgrown garden. Reminiscent of the English countryside, the garden is lush with plenty of pink roses that complement the palette in the living areas.

"I wanted to bring the outdoors inside and create the feeling of the living areas being outside," says Katie. Hence plenty of double windows and doors, skylights, a gorgeous sunroom and easy access to the verdant garden.

Various owners have added rooms onto the farmhouse over the years, resulting in a few awkward spaces. But rather than attempting to incorporate them into larger rooms, Katie gave each of them a creative treatment – whether it's a collection of plates on the wall or a display of vintage mirrors and other eye-catching pieces. "It's important to have lots of little nooks and crannies as surprise elements or chill areas," she says. >>

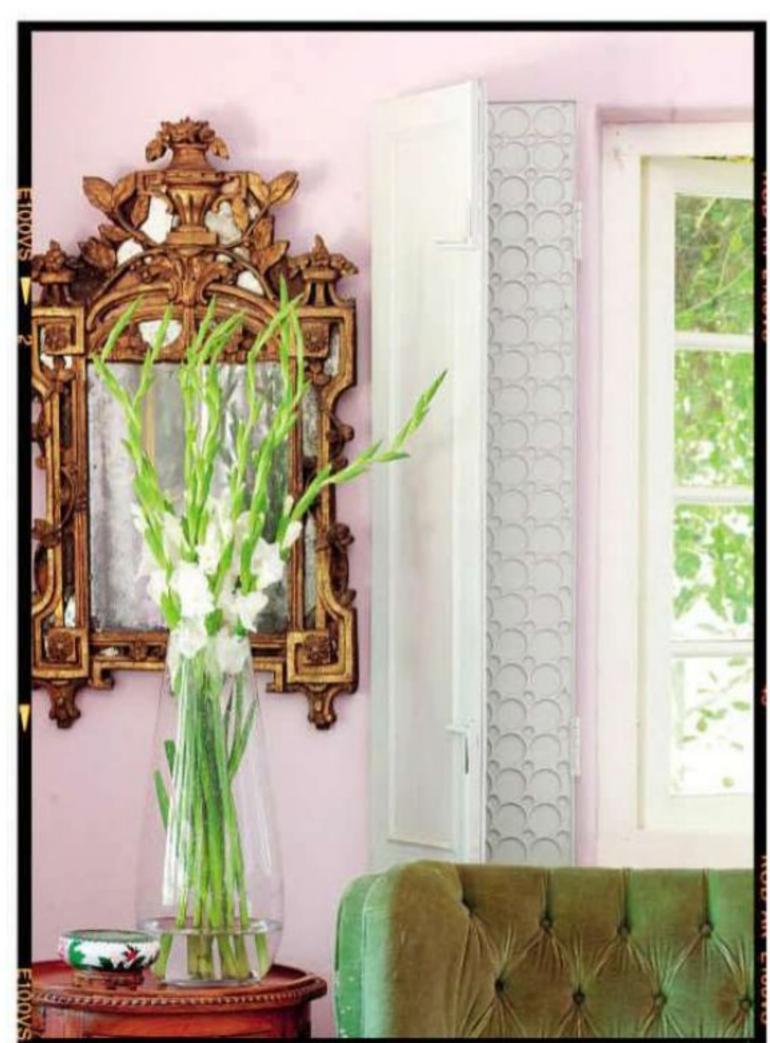




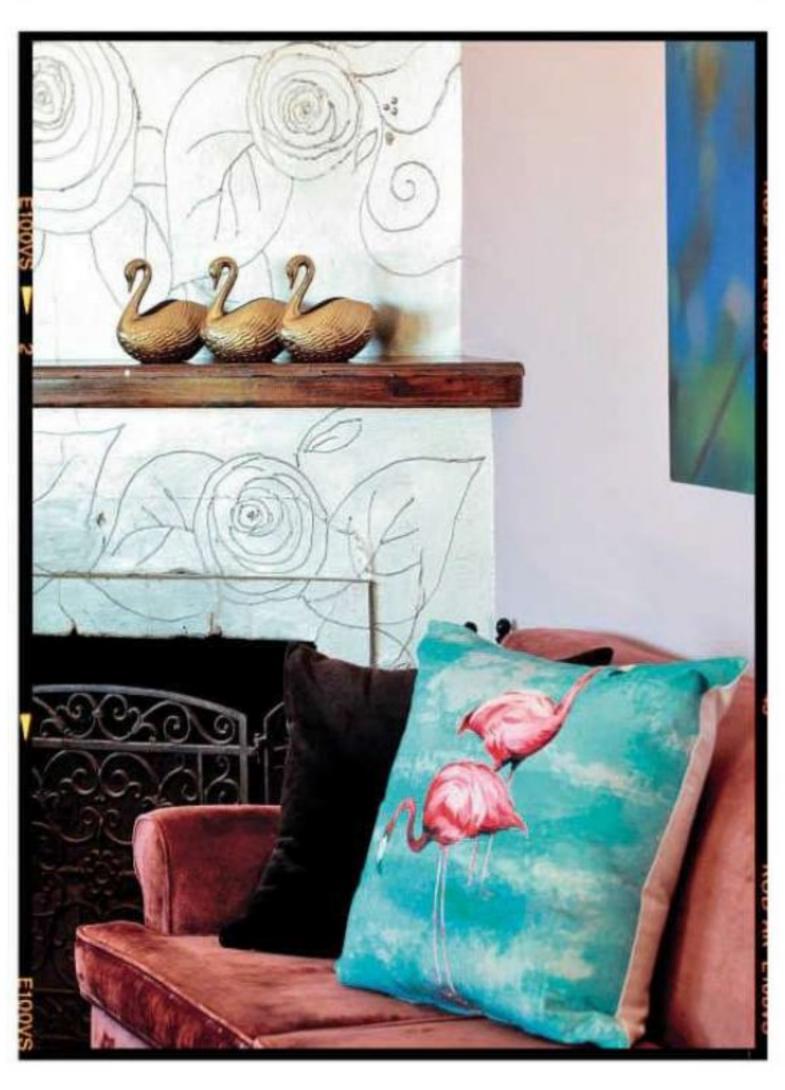












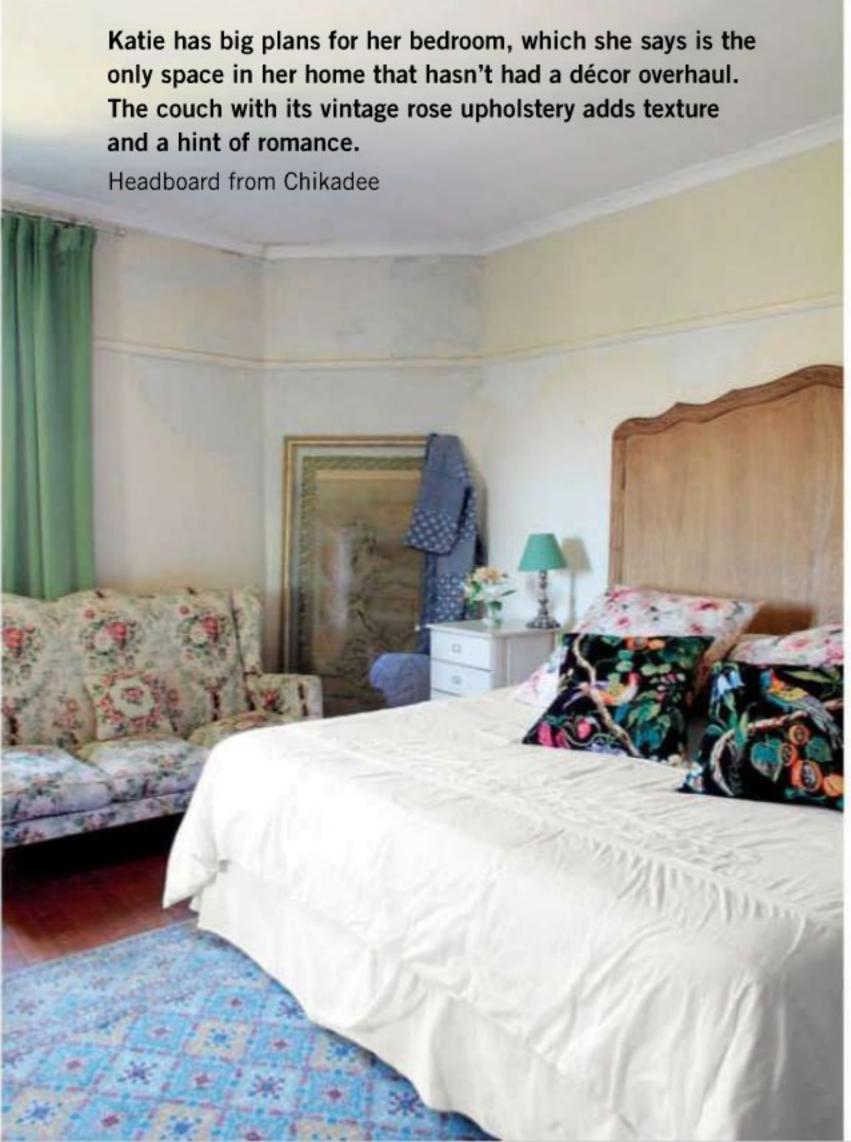










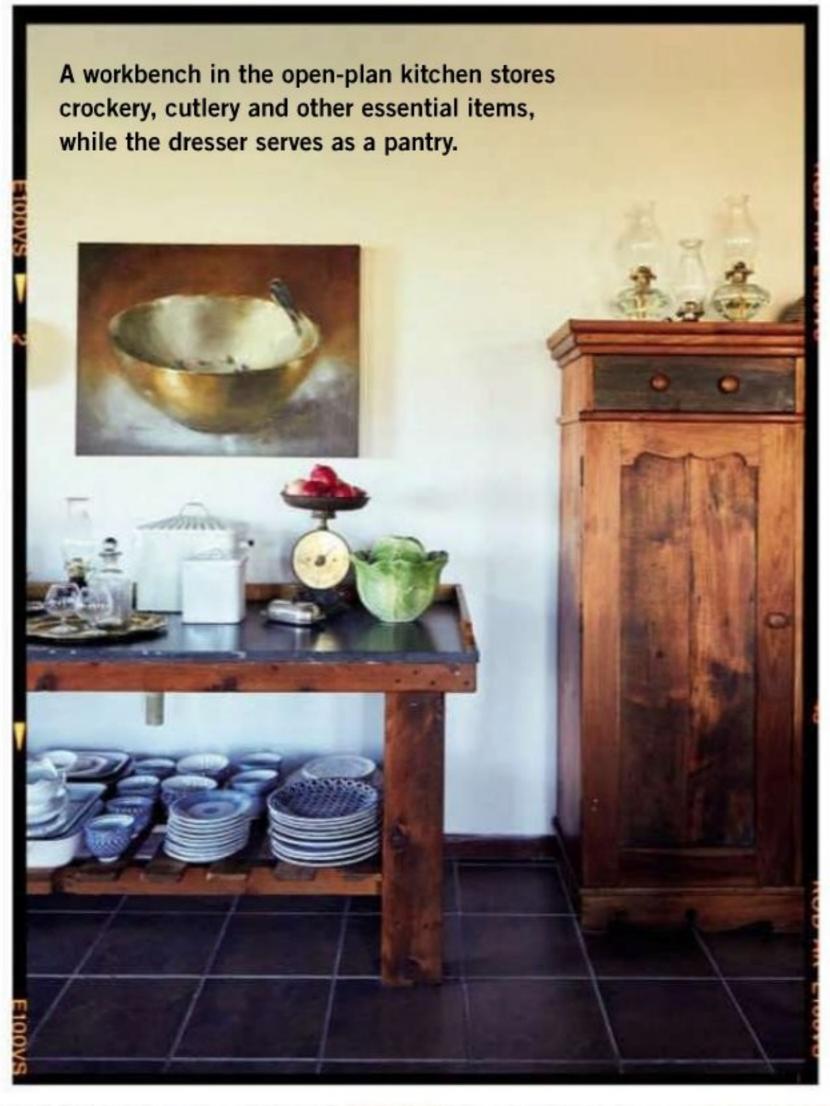








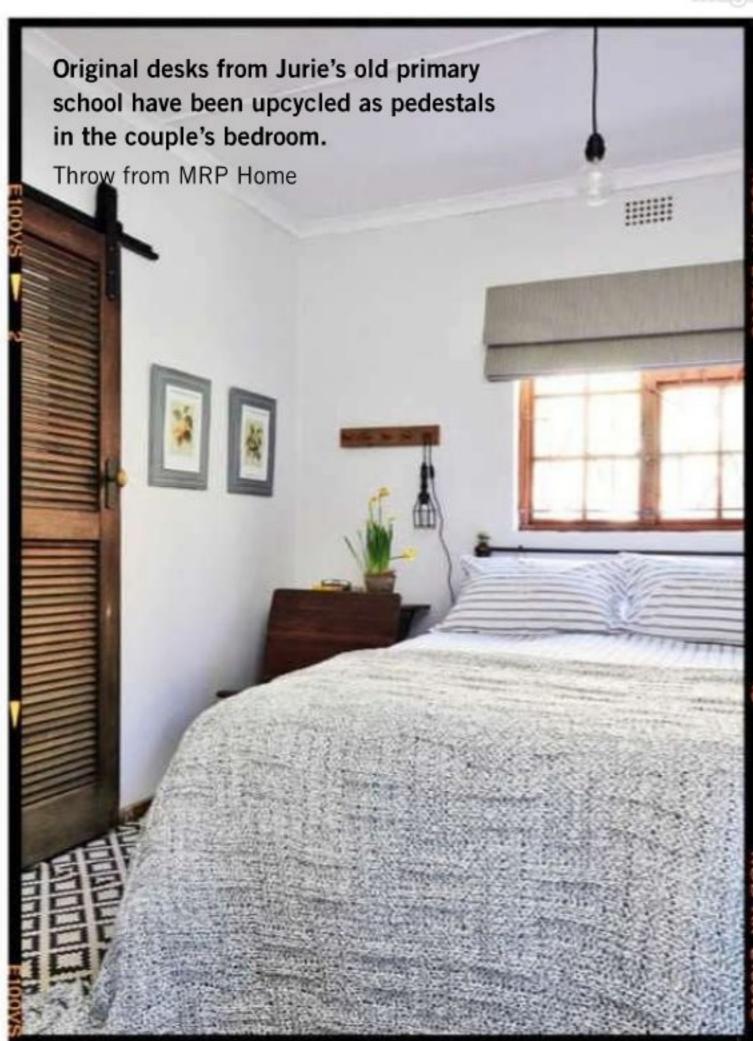






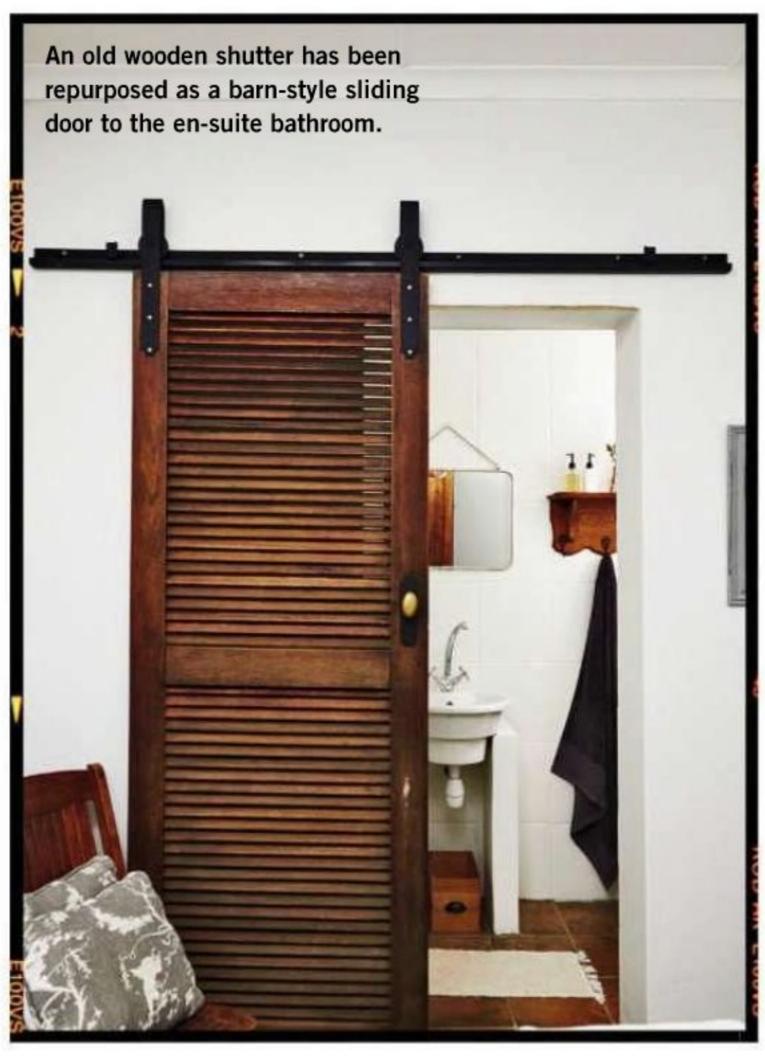














Take it outside

Changes made in the outdoor areas were kept to a minimum so as not to distract from the view. A reed ceiling on the stoep provides shelter from the elements, allowing the family to make the most of their tranquil surroundings.

A newly built splash pool that resembles a farm dam works beautifully in this environment – it's perfect for cooling off after a hard day's work or as a spot in which to unwind during the hot summer months.

In fact, the family utilises every bit of their outside area to full advantage, from watching the sun rise over the mountains from the comfy daybed to enjoying a twilight braai. They try to use as little electricity as possible and oil lanterns and candles only add to the charm of their home.

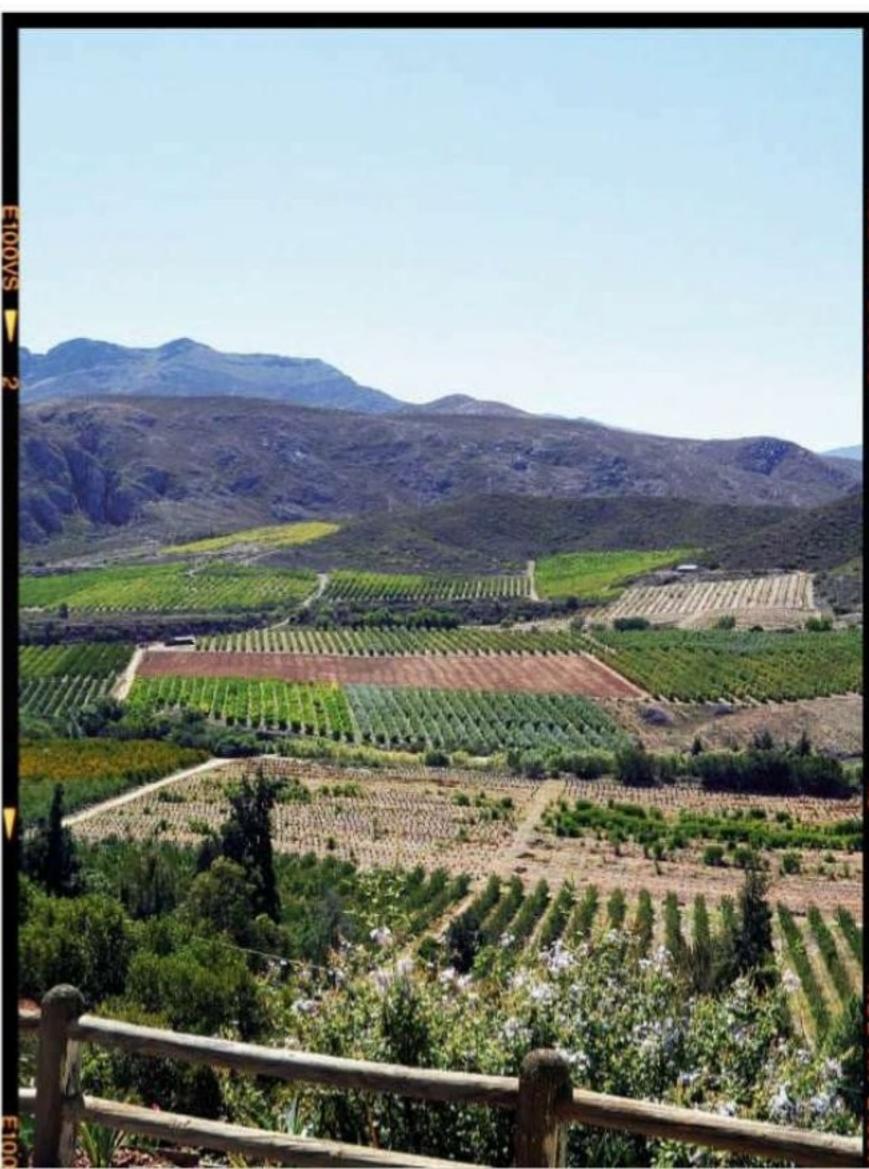
In a very short period of time, the Klein Karoo and its people have crept into and stolen their hearts. Life for the Prins family is good.

STOCKISTS Masquerade 021 876 3944, masquerade.co.za MRP Home 0800 212 535, mrphome.com Trading Post 021 853 6619

Pallets repurposed as shutters (right) create a cosy lived-in feel; the couple like to use locally-sourced materials, thereby reducing their carbon footprint. The daybed (below) offers a comfy spot from which to take in the magnificent view.











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Who lives here?

Martina Klopper, Ian Goodes and their son, Kaspar (9) WHERE Boston, Cape Town SIZE 285m²

She studied architecture for a while and has always been interested in design; he's always been handy and comes from a long line of carpenters. So it's no surprise that Martina, a full-time data scientist, and lan, a part-time photographer, are now living their dream as home renovators.

Their most recent project saw them update the interior of this Boston abode, built in 1967, while maintaining its nostalgic elements. They managed a remarkable transformation within their limited budget as they did a lot of the work themselves and already had much of the décor on hand; they've always been keen on mid-century furniture and have, over the years, collected many market, auction and online finds, waiting for the perfect home for them. When they bought their house in 2015, they could finally bring the whole lot out of storage.

"The house was in a good condition, so the renovation was largely cosmetic," Martina says.
"Thankfully, Ian and I have similar taste and our favourite pieces ended up working well in this 70s-style space."

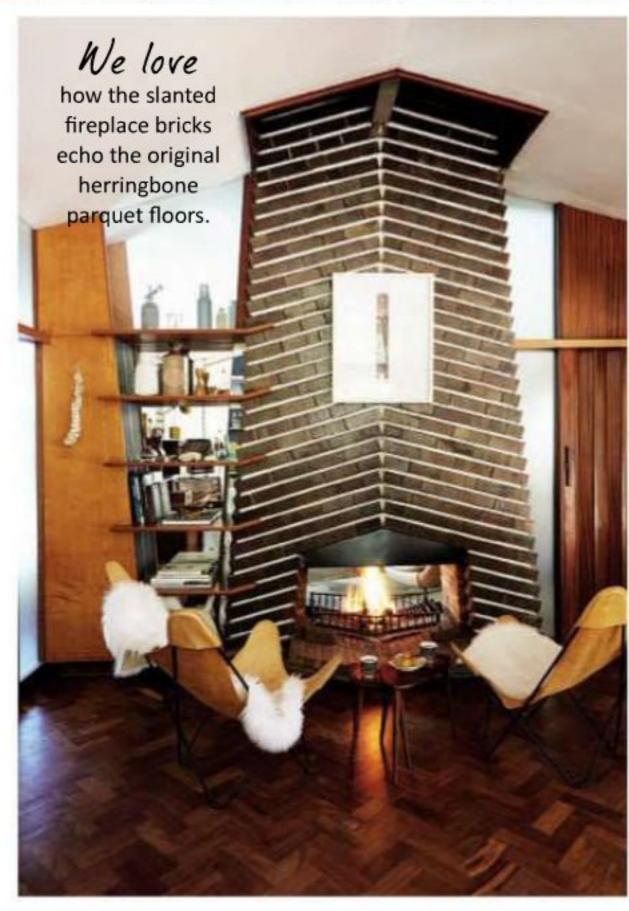
After just a few months, and with only a couple of structural changes, the home was turned into an impressive space with a perfect balance between old and new. As a nod to the era in which it was designed, the couple decided to keep the parquet rosewood flooring they found under the carpets and tiles as well as the stacked-stone fireplace, floor-to-ceiling windows, large wooden pelmets and eye-catching angular structures of many of the walls and other windows.

They also added bold colours to the walls and introduced pops of green with indoor plants and enhanced views of the garden. Geometric shapes in the décor and restored furniture typical of that time reinforce an iconic 70s-style flair. >>

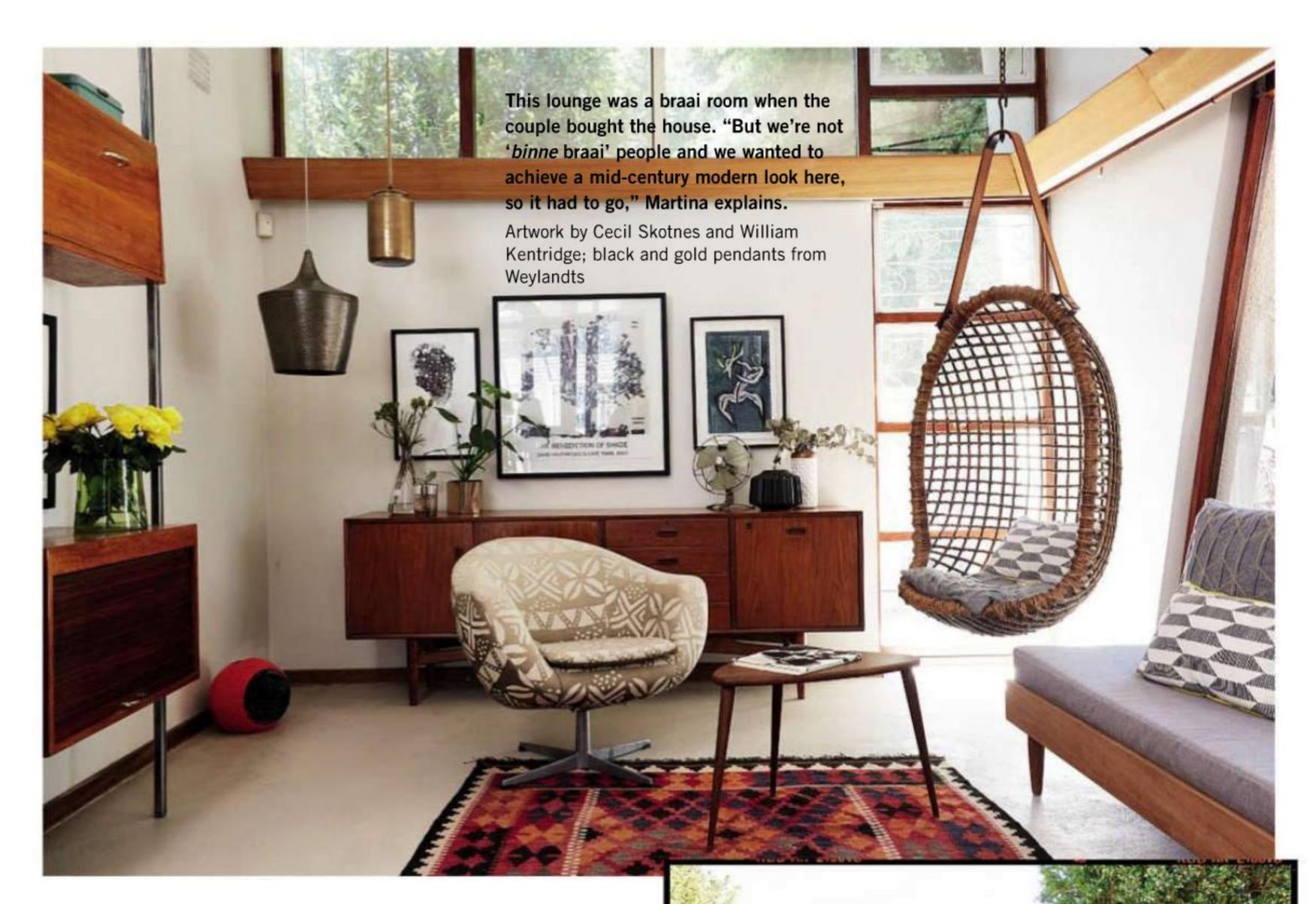
A double-sided stacked-stone fireplace (right) flanked by shelves adds a sense of grandeur. Ian and Martina bought the chair frames years ago and recently had leather skins made into slings.

Artwork by Amelia Smith









A DIY do-over

lan and Martina's love of renovating took hold in 2014 when they purchased a weekend getaway home with a friend in Koringberg in the Swartland. The outhouse had to be converted into a kitchen and as the couple were low on funds, they decided to do most of the work themselves.

They enjoyed the process so much that they decided to launch their own renovations company, Spirited Level, and in just a few years they'd built up an impressive portfolio. "We call ourselves 'novice renovators' although we've designed, manufactured and built some interesting stuff over the past two years," Ian says.

The renovation of their Boston home took about three months and structural alterations included removing a built-in cupboard that divided the kitchen and dining area to create an open-plan space and demolishing a wall between the upstairs shower and bathroom to create a bigger bathroom.

In the meantime, the couple moved from room to room while work on the house progressed. "We moved all our belongings into the garage and started on the floors. It was winter and we basically had two chairs in front of the fireplace; we braaied chops every evening," Martina says.

Together, the couple also took out the old kiaat and veneer kitchen cupboards, ripped up the carpets and tiles throughout the home, restored the parquet flooring, screeded the floors and painted the interior. Family members and, in some instances, professionals were called in to assist with plumbing jobs and masonry.

Next on their list of things to tackle is the sprawling garden... >>

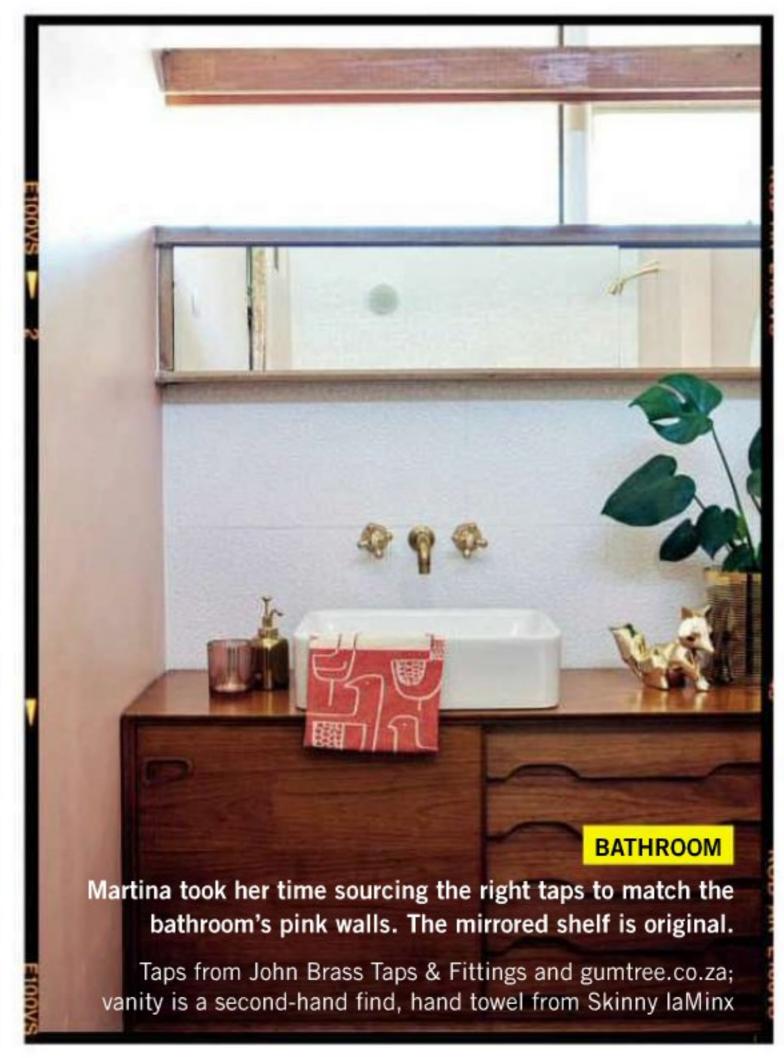
THE HOME'S HISTORY

The house was built for the Palm family by architect A.P.S. Conradie in 1967. "Before us, this home had three owners," Martina says. "The Palms, then some Belgian gentlemen and after that the owners from whom we bought the property; they'd lived here for more than 20 years."

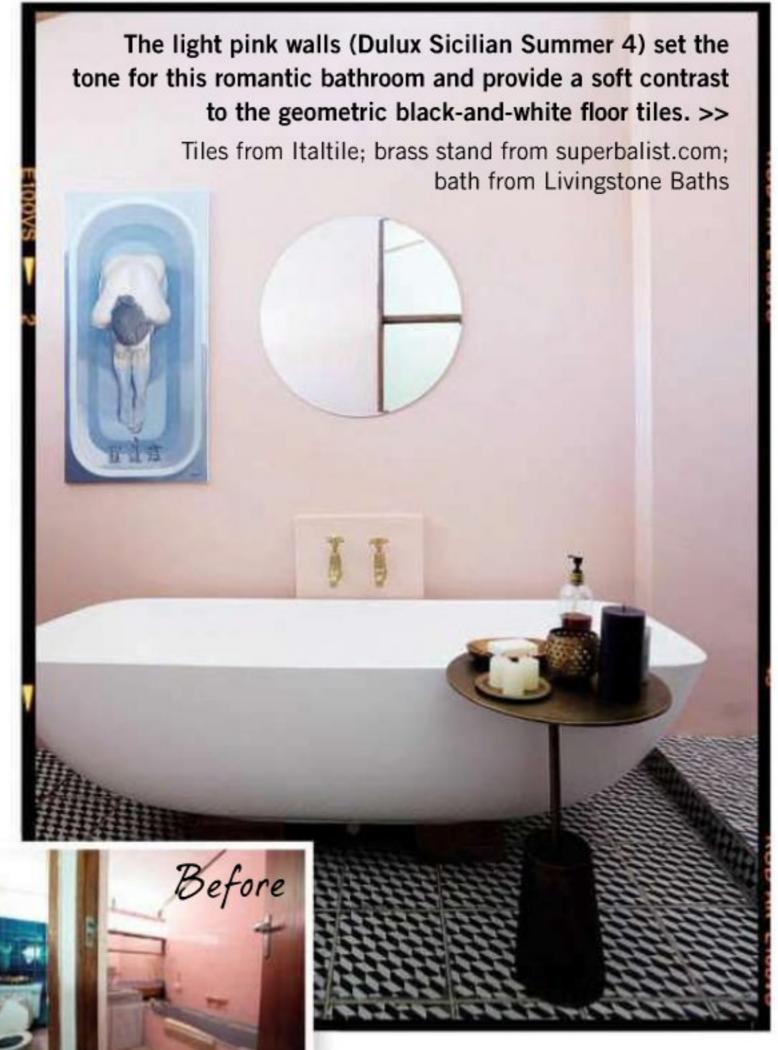
Ian, who does scouting for the film industry, came across the house on one of his missions in 2015 and asked the owners if they'd be willing to sell. "We made an offer and they accepted, so we managed to sidestep the estate agents," Martina explains. And when Ian and Martina were done with the renovation, they had the opportunity to show it off to the home's original owner. "Mrs Palm and her daughter recognised the house from an advertisement that was shot here and contacted us to see if they could come and have a look. They were very glad that we preserved most of the original structures and fittings," Ian says.









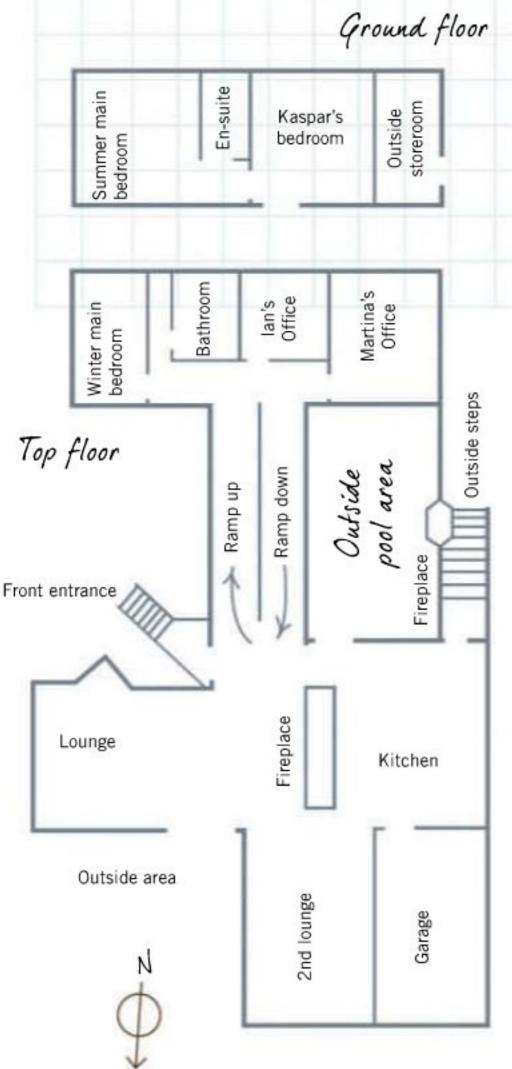


Renovators' notes

Work with the unique character of a home and make the most of fittings and structures true to the era in which it was built.



Martina Klopper and Ian Goodes



Total cost: R207 000

Wooden floors professionally sanded and sealed by 14 000 homeowners Cement floors

(own screed mix) floated professionally; painted and sealed by

23 000 homeowners

Lower level bathroom. concrete sink, concrete walls

12 000 Pink bathroom 45 000 25 000 Kitchen 25 000 Fence

Furniture 35 000 5 000 Paint Labour 23 000

STOCKISTS AND CONTACTS

Italtile 0861 555 109, italtile.co.za John Brass Taps & Fittings 021 447 2807 Livingstone Baths 021 556 8952, livingstonebaths.com MRP Home 0800 212 535, mrphome.com Skinny laMinx 021 424 6290, skinnylaminx.com Spirited Level info@spiritedlevel.co.za, spiritedlevel.co.za Weylandts 0860 103 400, weylandts.co.za

Ian made the prismshaped brackets for the birch plywood open shelving.

Wall painted in Plascon Bovine; artwork from left: Amelia Smith, Diek Grobler and Christopher Slack

MARTINA AND IAN'S TOP TIPS

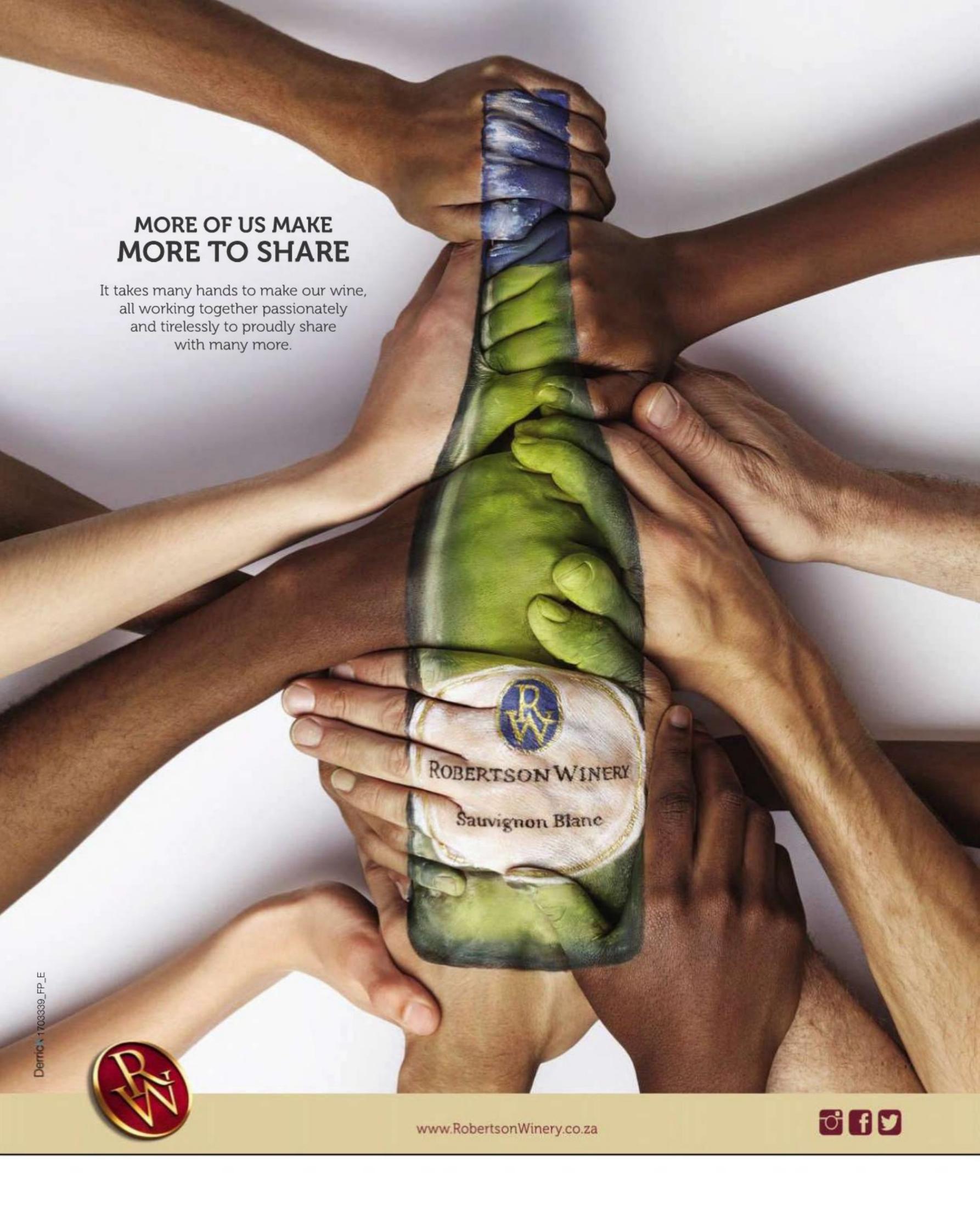
- · Make a list of what needs to be done and then decide what you can do yourself and what should be done by a professional. If you tackle projects you're ill-equipped to manage, you may risk paying double - once for your own attempt and a second time for the person who has to repair any damage.
- · Always test your products: if, for example, you're going to mix a screed for cement floors, first test a small patch somewhere and let it cure properly.
- · If you make a mistake, don't try to cover it up with more mistakes; rather start again.
- · Get professionals to do the electrical and plumbing work! We're lucky

- because lan's dad is an electrician and Ian can do plumbing.
- · Buy building materials from one shop; often, if you spend enough, they will offer a discount.
- Measure twice, cut once!
- Don't buy tools it's much more cost-effective to hire them. For example, if you're going to make a concrete top, hire the poker machine to vibrate the mix.
- · Hire an industrial vacuum cleaner when everything is done.
- · Always consider how you can save on costs without compromising the integrity of an item. For example, we used cheap plywood for the cupboard carcasses in the kitchen and simply painted them a mint-green inside.









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OPEN-FLAME FIREPLACES

are affordable and they create a lovely atmosphere. However, they're not very effective since between 60–80% of the fire's heat is lost through the chimney. It also uses much more wood – in fact, only 5% of the wood's energy is converted into heat for the home! And if the smell of old fires is a concern, you'll have to clean the fireplace every morning after you've used it. **COST** R4 500 – R21 000



Vega Slow Stove from R23 000 (builtin) or R24 100 (freestanding), Jetmaster

[CONSIDERING A CLOSED-COMBUSTION STOVE?] Keep these 10 factors in mind before making a decision:

Closed-combustion stoves (measured in kilowatts) are available in different sizes, so calculate the size of the room (or rooms) you wish to heat beforehand: multiply the width of the room by the length of the room and the height of the ceiling; this gives you the size in cubic metres. A salesperson should be able to help you decide on the size of fireplace you require.

2 Stoves are made of cast iron or steel. Cast-iron stoves usually have a longer warranty but this will vary according to the supplier; check before you buy. More expensive models are sometimes available with an optional enamel coating. It looks good, but it's difficult to repair if it gets chipped.

3 Cast-iron stoves can get very hot, so it's important to consider how close your furniture will get to it. A large stove might heat up your room beautifully, but there may not be enough room for your sofa!

A Stoves manufactured in China are usually cheaper than stoves from Europe. If you're considering a Chinese-made one, check that it meets European Union standards (make sure you don't buy a Chinese copy of a European design!).

5 Installation costs can be as much as the stove itself; bear this in mind when making your calculations. The higher your ceiling (or roof if, for example, you have a double-storey house), the more chimney flue you'll need – and it's an expensive item!

6 Most chimney flues are made of stainless steel, which eventually turns a copper colour due to the heat. If you don't like this look, the flue can be tinted black.

If you have wooden floors, you'll need to install a heatproof panel underneath your stove for safety. It can be tempered glass, granite or steel; the latter is the cheapest option.

Some stoves have a convection function; it's usually more expensive but heats up the room more evenly. An ordinary cast-iron stove, on the other hand, warms the room with radiant heat; the closer you are to the stove, the hotter it will be.

Make sure your stove has a separate ash door (this makes it easier to clean) and a handle that won't get hot. Some stoves feature detachable handles so children won't be tempted to open the door while the stove is lit.

10 Remember that a small stove might mean you'll struggle to fit in the logs and you'll have to saw them in half first. Take the average length of a log into consideration and make sure your stove door is big enough! After all, who needs such problems when it's freezing cold outside...

CERAMIC POTS remain popular and even though they don't have a glass door like closed-combustion fireplaces, they're still more economical than a traditional open-flame

fireplace as the clay retains the heat for longer – up to two hours after the wood has burnt out. A large firepot weighs about 60kg and takes about

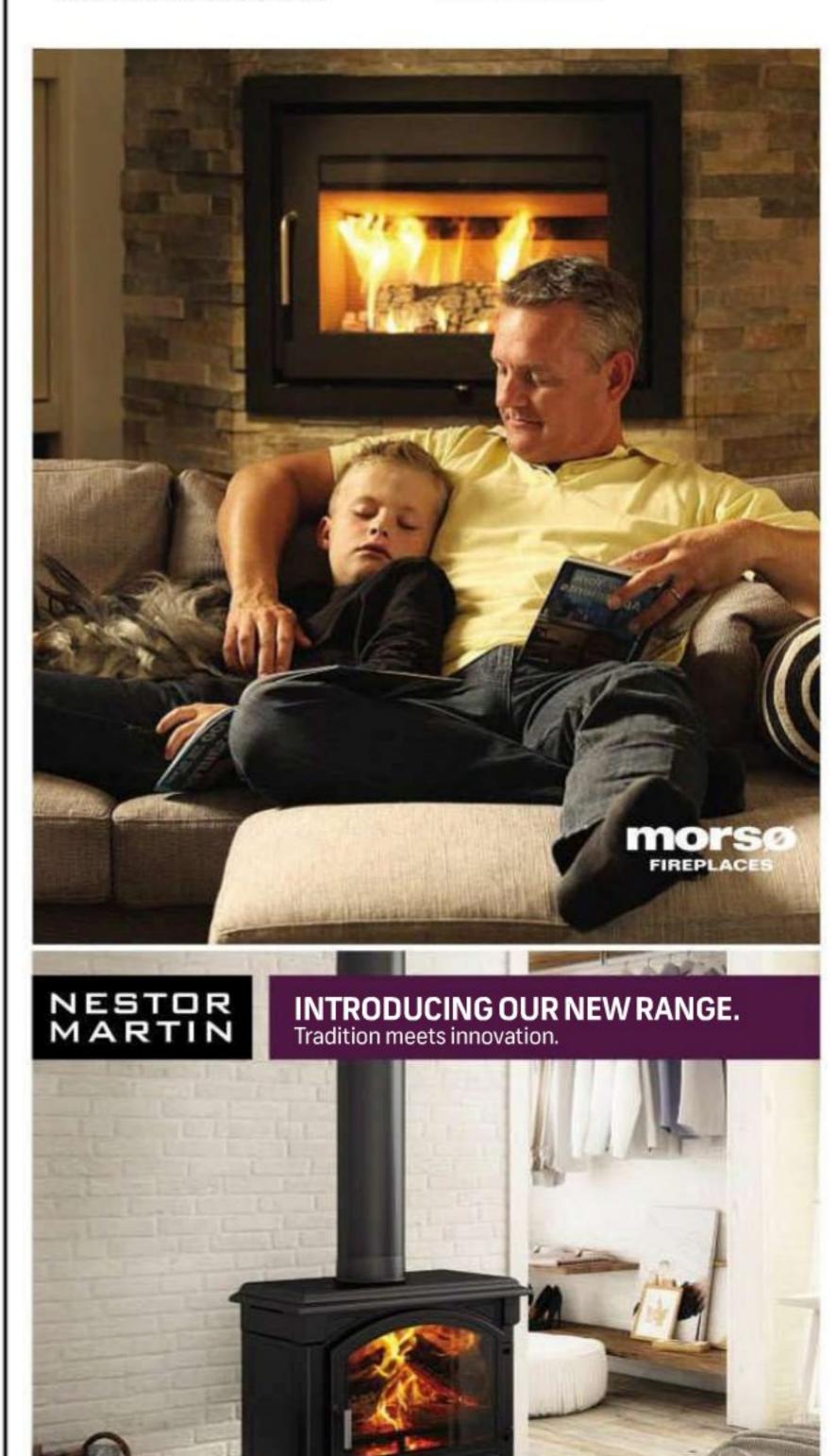
30 minutes to warm up with six to eight pieces of wood. It requires only three to four pieces of wood every hour.

COST R11 000 - R14 000 >>

White Raku medallion fireplace (incl accessories) from R11 000, Earthfire



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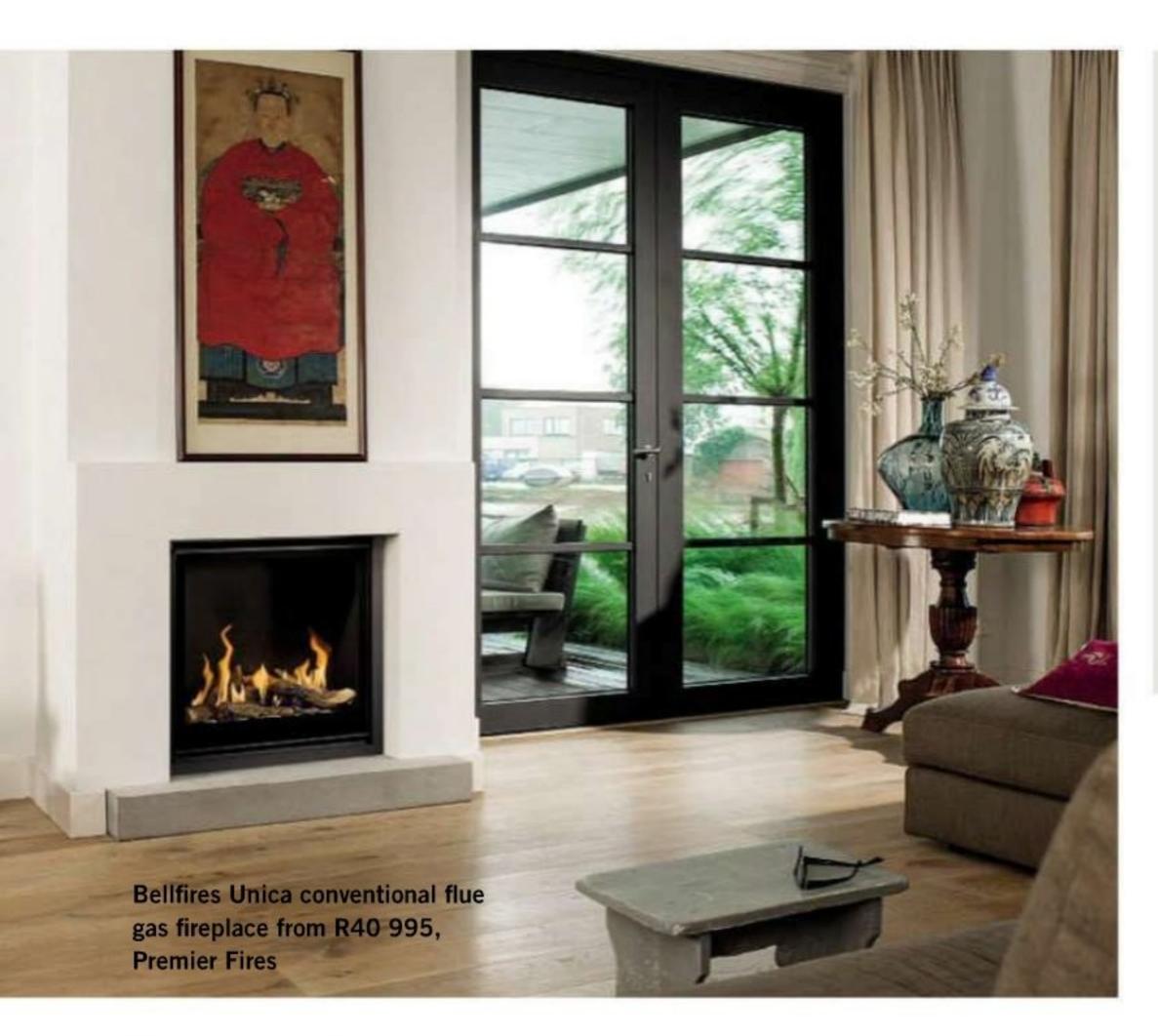
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[GAS]

Gas is gaining popularity as a heating fuel as it saves on electricity and is usually also lighter on the pocket than electric heaters.

GAS HEATERS warm the air to a much higher temperature than electric heaters and they're also quicker as the gas flame is instantly hot. They're very efficient as about 90% of the energy content of the gas is transformed into heat. However, gas isn't suitable for use in bedrooms, bathrooms and other small or badly ventilated spaces. A small amount of carbon monoxide and nitrous oxides are released and although generally safe, they could cause problems for asthmatics or people with certain allergies or respiratory problems. **COST** R670 – R1 900

Insulation tips

There's no point in heating up your home if you don't have proper insulation as the heat won't be retained. What can you do?

- Install fire-retardant ceiling insulation
 With approximately 40% of heat lost through the roof, ceiling insulation (about R18 000 for a 215m² house) makes your home up to 5% warmer.
- Use foam tape to seal windows and doors if they don't close properly; in winter, draughts can account for up to 25% of heat loss.
- Hang curtains and apply insulation film to windows to reduce heat transfer.
- · Use 'door snakes' to stop cold air from entering.



Alva patio heater with small cabinet R2 599, takealot.com

Russell Hobbs gas heater R1 999, Game

GAS FIREPLACES, especially the old-fashioned open ones, are not as effective or energy-efficient as woodburning fireplaces. However, by installing a new gas fireplace that's enclosed in the front with a ventilated flue, you can save as much as 55% on your gas bill and enjoy 45% more heat, say the experts from Premier Fires. Remember All gas installations must be done by a qualified and registered gas installer. He will also advise you on where the cylinder should be housed and where the vents should be placed. Some people are still reluctant to use gas due to safety reasons but if used correctly, there's no need for concern. COST From R6 900 upwards

PATIO HEATERS are convenient and offer an affordable way to enjoy your outdoor living spaces for longer. A burner on top of a post burns LP gas and directs the flames against a perforated metal screen. They also come in a tabletop version. Make sure there's enough clear space dedicated to the safe use of your heater; they're not suitable for indoor use because they could cause carbon monoxide poisoning as they aren't constructed in the same

COST R1 900 - R6 400

way as typical indoor

gas heaters.

ECO OPTIONS Ethanol fireplaces are no longer limited to small burners for coffee tables; nowadays, they also come in large freestanding fireplaces or wall-mounted options. They're perfect if you rent and for small townhouses or flats as no chimney is required. Ethanol is considered ecofriendly as it doesn't smoke and it's also easy to clean.

COST R249 upwards



Patio heater



FIN OIL HEATERS are effective, safe and suitable for most living spaces. They come in different sizes (number of fins) and they're also relatively silent. Some users complain of a smell lingering in the room and they do use more than an average amount of electricity.

COST R650 - R1 900

PANEL HEATERS are usually wall-mounted and can easily be painted to blend in with the surroundings. They are also available in glass for a more contemporary look. These panels consume about a fifth of the electricity used by an oil heater, which makes them far more economical. However, panel heaters don't really warm up an entire room; they're more suitable for taking the chill out of the air.

COST R500 - R1 399

AIR CONDITIONING can be a great way to warm your home, especially if it comes with an inverter heater pump which saves on energy. In fact, it can operate with three times the efficiency of a conventional electrical heater. However, these 'eco' air conditioners come with a hefty price tag.

COST about R13 000 for one unit

INFRARED HEATERS emit warmth that's often compared to the sun's rays. It can quickly warm someone sitting directly in front of it but if you move around a larger room, you might feel like the heater isn't as effective. They are also pricier than most other heaters.

COST R2 400 - R5 000

FAN HEATERS are inexpensive and can warm up a room quite quickly. Due to the fan rotation, these heaters are also noisier than other types of heaters.

COST R200 - R750

system that pumps warm water through piping under the floor or electric coils placed under the floor. It's safe, silent and allergy-friendly since it doesn't rely on blowers or fans to move heat around. It can be installed throughout the house – even in bathrooms. It requires professional installation which means it's easiest to put in when a home is being built or renovated – otherwise, it might not be worth the trouble. Underfloor heating works well under cement floors as these generally heat up quicker than tiles; this will, of course, make a big impact on your electricity bill.

COST R25 000 – R40 000 for

works well under cement floors as these generally heat up quicker than tiles; this will, of course, make a big impact on your electricity bill.

COST R25 000 – R40 000 for about 70m²



convection Heaters, such as ceramic heaters, heat the air by blowing it across a hot ceramic plate. They are not hot to the touch and are often more attractive than other types of heaters. A drawback is that the fan can be a little noisy and the heat will dissipate quickly after the heater is turned off.

COST R450 - R1 500 ft

Branch out!



We show you how to paint a forest and create a treetop bed.

By Shelly Bergh • Photographs Justin Patrick

You will need SHOPPING LIST

· Paint in the colour of your choice; we used black and white

TOOLS

- · painter's tape
- paintbrushes (medium and small)
- chalk ladder

Get started ...



1 Cover the designated wall with two coats of black paint. Once the paint has dried completely, mask the tree trunks out using blue painter's masking tape. Remember that trees don't grow perfectly straight, so your lines should be a bit organic.



2 Paint the tree trunks with 2-3 coats of white then let it dry and remove the painter's tape.



3 Use the chalk to draw your branches. When you're happy with their position, paint them with a small brush and wipe off the chalk lines.







4 Dab the end of a dry brush in the black paint and make marks on the tree trunks.



5 The bed was professionally installed against the wall with roof trusses. The room is narrow, so only two trusses were needed to fix the original pine bed frame to the wall.



6 The legs of the bed were removed, then the frame was screwed into the trusses. A ladder provides easy access! 🏗

STOCKISTS Biggie Best 021 534 8662, biggiebestwebshop.co.za H&M Home 021 826 7451, hm.com/za MRP Home 0800 21 25 35, mrphome.com





Grab ngo

Make a versatile pegboard to hold keys and other essential items you might need as you dash out the front door.

By Deon de Goede
Photographs François Oberholster
Styling Marian van Wyk

Project notes

- Ask your timber merchant to cut the wood to size – it will make your task so much easier.
- · Sand your timber beforehand.





You will need

SHOPPING LIST

- one sheet of 18mm plywood, cut to: one 820 x 660mm (backing board) one 600 x 200mm (shelf) one 360 x 200mm (shelf)
- one 19mm wooden dowel four 10mm Rawl bolts 120-grit sandpaper

TOOLS

- cordless drill, 8mm wood drill bit and
 19mm spade bit 54mm hole saw
- pencil tape measure ruler
- 10mm spanner electric drill and 10mm masonry bit

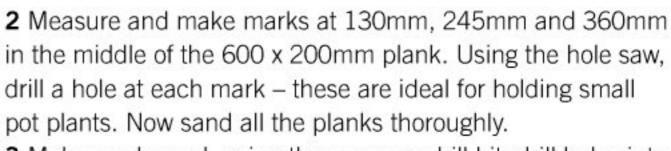




Get started ...

1 Measure and make the following marks across the length of the backing board: 80mm, 240mm, 400mm, 560mm, 720mm. Measure and make the following marks across the width: 100mm, 215mm, 330mm, 445mm, 560mm. Join these marks with pencil lines to form a grid. Using the spade bit, drill holes where the lines cross. Also, drill four 8mm holes for the Rawl bolts.

Tip To prevent the wood from splintering, only drill the holes halfway (until the sharp point of the drill bit pushes through the back). Then turn the board over and drill each hole through from the other side.



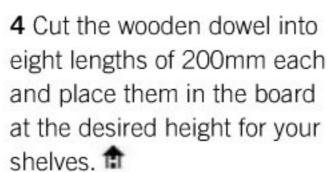
3 Make marks and, using the masonry drill bit, drill holes into the wall for the Rawl bolts. Place the backing board over the bolts and tighten them firmly with the spanner.





A Rawl bolt is an expanding anchor plug for fixing items to masonry. Tightening the bolt causes the plug to expand and anchor itself into the wall.







The dowels can also be used as bookends.



Timber and screws supplied by Cape Boards



QUICK PROJECT GUIDE

Hard labour 1/10 Skill level 2/10

Time needed 3 hours

Do it yourself for ±R240

(1m fabric R100; fluff R60; string R10; toggle R3; 2 large black buttons R7; embroidery thread R20; felt square R40)

You will need

SHOPPING LIST

- 1m fabric of your choice (ours is 1.5m wide)
- thread
- · 2 metal eyelets
- 1m fluff
- 2 different coloured felt squares for the patch on the eye and nose
- · 2 large black buttons for the eyes
- · black embroidery thread
- · 2m nylon string
- toggle

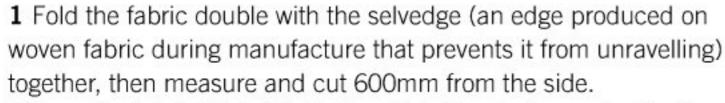
TOOLS

- · pencil
- · L-square ruler
- sewing machine
- overlocker
- scissors
- · measuring tape
- pins
- · eyelet tool
- hammer
- needle
- · embroidery needle
- · safety pin

Get started ...







2 Keep the fabric folded (with the right sides facing each other) and sew the long edges together.





3 Measure and mark where the eyelets will go: 38mm from the top edge of the fabric, 35mm apart. Use the eyelet tool to insert the eyelets (*see overleaf for how to use the eyelet tool*). **4** Pin and sew a 25mm hem at the top edge of the bag; the eyelets will be on the outside of the front of the bag.



5 On the inside of the back of the bag, make marks at 80mm and 200mm from both edges. Cut two lengths of 400mm of fluff and sew the ends by hand on the marks you've made.





6 Cut a triangle with rounded edges for a nose and a circle shape for around the eye from the felt and stick in place on the front of the bag with fabric glue. **7** Sew the black buttons in place for eyes. >>



SPECIALIST LAUNDRY DRYER

DRY LAUNDRY FASTER

 Leaves fabrics almost dry in just 3 minutes

SAVE ENERGY

 Uses 100 times less electricity than tumble drying

PRESERVE FABRICS

 No heat damage and safe for all fabrics

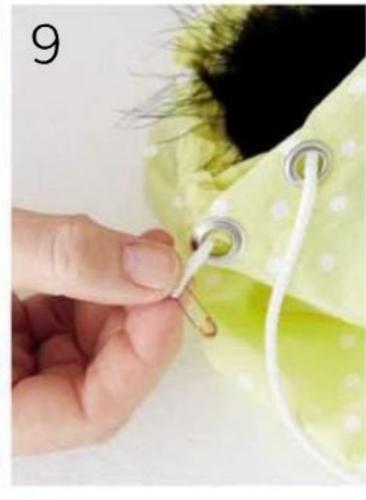
Make laundry day simple. With Spindel.

Saves time and money!!



Spindel uses spin power instead of heat to reduce drying times and electricity costs. Now available from R1 999. Call 0860 555 135 or visit www.spindel.co.za for stockists.



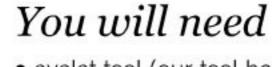




- 8 Draw the mouth and whiskers with pencil then embroider them with a running stitch.
- 9 Use the safety pin to thread the string through the eyelets and seam at the top of the bag.
- 10 Attach a toggle to the string. Hang the laundry bag on two hooks by its fluffy ears.

HOW TO

...use an eyelet tool



 eyelet tool (our tool has a metal ring and a rubber ring that you alternate to make a hole in the fabric and to attach the eyelet; various tools differ)





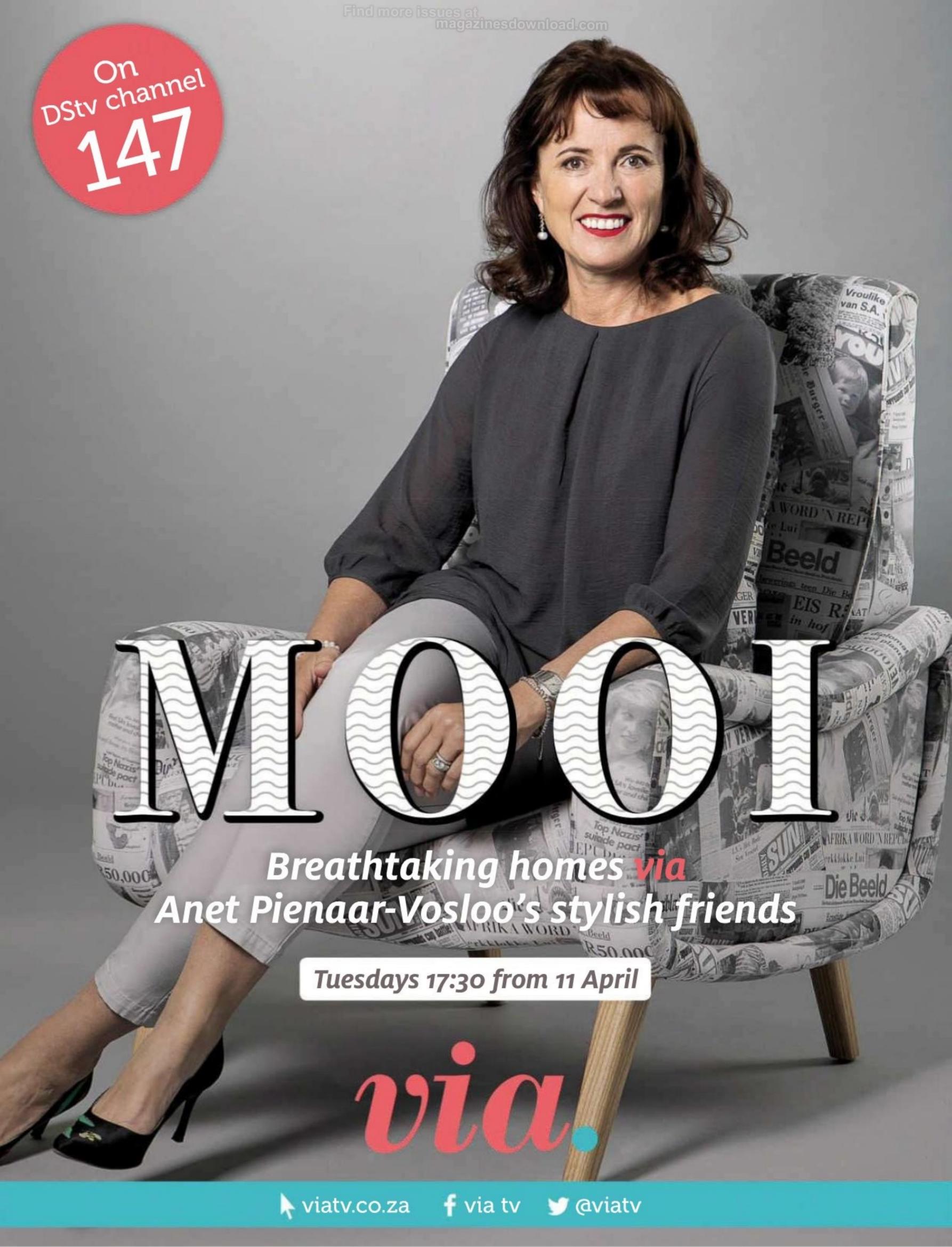
1 Use the metal ring and hammer to make a hole in the fabric.
2 Replace the metal ring with the rubber ring. Place the "male" part of the eyelet on the rubber side, and the eyelet on the other side.





3 Slide the "male"
bit through the hole in the fabric, and fold the tool closed.
4 Use the hammer to tap the two rings onto each other.

STOCKISTS Chair Crazy 021 465 9991, chaircrazy.co.za H&M 021 826 7451, hm.com/za





Ask the experts

Want to know how to paint sofa cushions or build a floating kitchen shelf? You ask – we find the answers.

Compiled by Kim Arendse



Behind bars

Heidri van Eeden of Welgemoed writes We're considering those see-through burglar bars that have become so popular in the past few years. I like the look and that the house won't feel like a jail. But then I read a newspaper article claiming that these bars are "a silent killer" as intruders can cut through them using something as readily available as a crème brûlée torch. Is this true?



Trellidor Polycarbonate Bars are strengthened with a frame and tamper-proof fixings but they are only suitable for low security risk areas. "Tamper-proof" means we use screws that require a special tool to remove them; this tool is not readily available to the general public.

The bars are not flammable, so they won't burst into flames if a blowtorch is applied, but after some time the intense heat will damage and weaken them. We suggest you use Polycarbonate Bars in low risk areas and

fit them inside the windows so they can't easily be reached by criminals.
Keep windows closed so thieves have to break through two layers of security, forcing them to waste time and risk discovery.

For higher security risk areas, we advise you to install burglar-proofing designed for strength under attack. Trellidor Retractable Security Gates and see-through Trellidor Clear Guard screens are two such products. They are custom-made to fit properly and have built-in strengthening features.

Remember that given enough time, the right tools and a low risk of being caught in the act, there is no single product that is completely impenetrable. Layers of security is the way to go because it makes a break-in difficult, time-consuming and risky.

CONTACT trellidor.co.za

Against the elements

Hanli Duraan of Herolds Bay writes
I have a Rhodesian teak table that we
use outside; most of the varnish has
come off and I'm considering treating
it with roof paint. Is that wise?



Donovan
Bezuidenhout of
Plascon replies
Rhodesian teak is
extremely dense – it's
almost non-porous –
so penetration of any
product will be almost

non-existent. While paint may adhere to the surface slightly, it will lift fairly quickly – especially if the table is used regularly. Roof paints are indeed durable and hardwearing but you'd have to re-coat your table frequently.

CONTACT 0860 20 40 60,

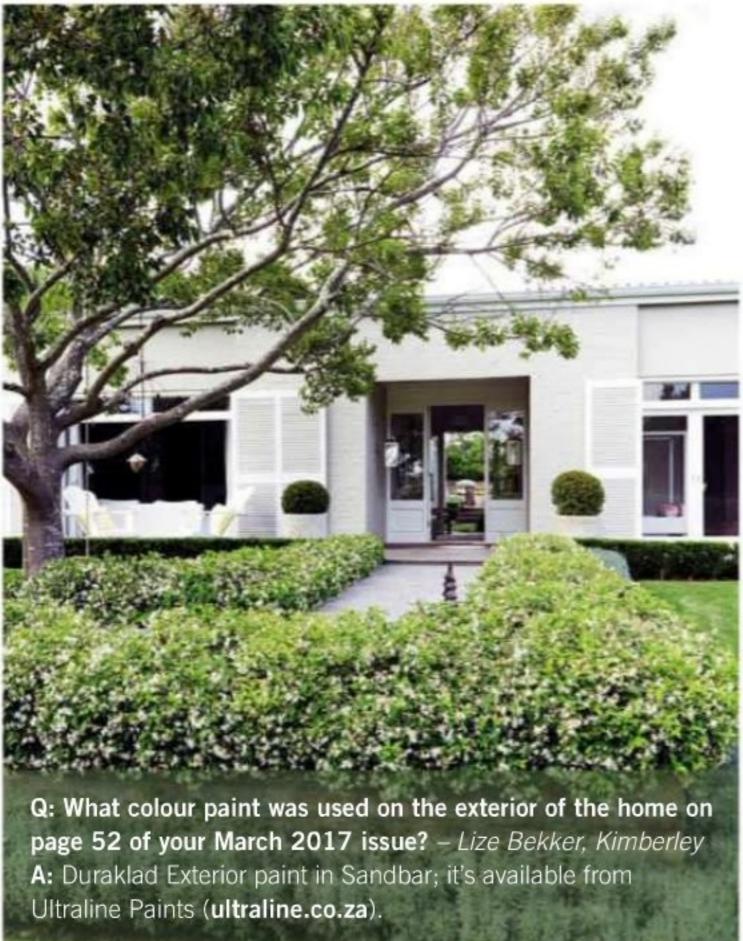


Every effort is made to answer all questions; unfortunately, we cannot answer every question personally. Home reserves the right to edit questions for publication.











Q: Where can I find pendants similar to the ones on page 24 of your November 2016 issue? — Tilla Justus, Welgemoed

A: These Fisherman's Hat pendants are from Eurolux

(eurolux.co.za) — you can't buy directly from them, but any lighting store can order them for you.

A furniture makeover with paint!

Hannelie Liebenberg writes I have a dark brown fabric lounge suite and I can't afford to have it reupholstered. In your December 2016 issue, I read about the Engelbrecht family who painted a couch using Annie Sloan paint. I think it's a great idea but have no idea how to go about it. Please help.



Sloan paint replies It's a difficult task to paint a couch; you need to water down the paint so that it's not too thick. You're actually dyeing the fabric rather than painting it. You can either

use a spray bottle or dilute the paint to make a 'dye wash' and brush it straight on.

You will be able to cover roughly 13m² with 1L paint. You should be able to apply 1–2 coats, depending on the thickness of the application and the colour of the paint and surface. Use 1–2 coats of wax afterwards to seal it properly; be sure to wait 24 hours in-between coats.

Not all fabrics are suitable – many synthetic blends won't absorb the paint well, or are treated with fire-retardant finishes. When painting upholstery, it's best to stick to smaller pieces that are firmly upholstered in natural fabrics such as cotton or linen. A dining room chair is perfect. Test an inconspicuous area first to be sure that the paint will take and give you the desired effect. **CONTACT** anniesloansa.co.za >>



Weekend project

Organise your herbs and spices with a handy rack.

ALCOLIN PROMOTION

Materials

- 22 x 44mm planed pine, cut to four 350mm lengths, or according to the size of your drawer, with the ends at 45° angles (frame)
- 6mm plywood; 350 x 350mm in size (base)
- 19mm quarter rounds, cut into three pieces of 305mm (partitions)
- Alcolin Ultra
 Wood Glue







1 Glue the four sides of the frame at right angles to each other with Alcolin Ultra Wood Glue. 2 Attach the base to the bottom edge. 3 Turn the rack over and position the quarter rounds as follows: one at the top in the corner so that the tops of the uppermost row of spice bottles can rest against it, the second one for the bottles to stand on, and the third just below it to serve as the resting place for the tops of the bottom row of







bottles. Secure with Alcolin Ultra Wood Glue.

Stash it or trash it?

What's cookin'?

Michelle Janse van
Rensburg of Vaaloewer
writes Our stove, marked
with the date 1938, is in
good condition; how much
is it worth?



of Ashbey's
Galleries replies
This is a vintage
electric stove
originating from
Detroit, Michigan.
Detroit was once

the 'Stove Capital of the World' and the Michigan Stove Company exhibited the first electric stove at the Chicago Exposition in 1893.

CIRCA 20th century VALUE R2 000 – R4 000







Hot stuff

Judi Muller of Alberton writes
I received this fire extinguisher
some 40 years ago; is it valuable?

copper and brass vintage fire extinguisher, highly sought-after by firefighters and collectors. However, there are safety concerns when it comes to vintage fire extinguishers, as they can contain one or a mixture of more than 100 different chemicals. It is prohibited to sell fire extinguishers containing the chemical tetrachloride, which is highly toxic.

CIRCA 20th century

VALUE R3 000 – R5 000

CONTACT ashbeysgalleries.co.za



Note These fire extinguishers are no longer SABS approved; they can't be serviced but they can be deactivated.

Visit East Rand Fire Extinguisher

Service & Sales (011 975 6224),

Dumela Diamond Fire (fireservice.co.za)

or Combat Fire (combatfire.co.za).



JJ's corner

Flaming flower

Ronel Coetzee of Vaalpark, Sasolburg writes I received this vibrant flowering plant as a gift; can you tell me what it's called?



This is the indigenous bulbous plant *Scadoxus* puniceus, also known as the fireball or paintbrush lily.

Spots of bother

Rachel Simpson of Kokstad writes I'm struggling to kill off a swarm of brightly coloured grasshoppers and locusts in sections of our garden. They eat everything they can get hold of and are slowly destroying the garden I've been coaxing out of a farm wilderness. Please help!



pesky! I suggest that you try Karbaspray by Efekto. You can dilute the Karbaspray in water as directed on the bottle and spray onto the affected plants; this should have them under control in no time!

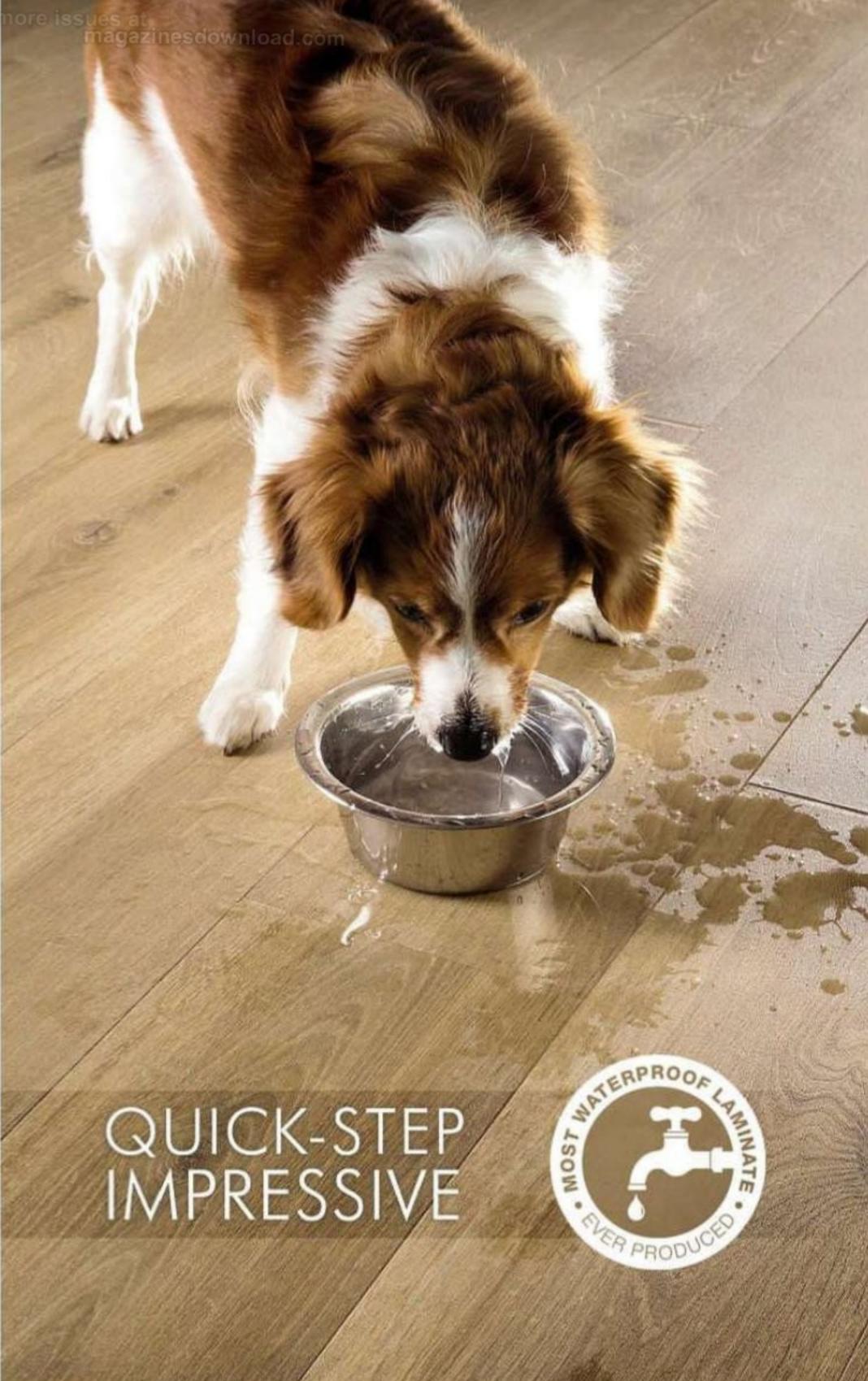
CONTACT JJ van Rensburg is a horticulturist at Garden World in Johannesburg; visit gardenworld.co.za.



Listen to JJ's gardening tips and tricks on Derrich Gardner's show *Brekfis met Derrich* at 07:40 every Saturday on RSG.

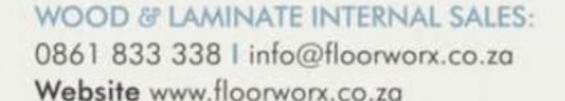






Quick-Step® Impressive is a collection of laminate floors that looks and feels exceptionally natural. The planks' authentic wood grains, for example, are perfectly reflected into the floor's joints as well. And there's more: thanks to a unique water-repellent Hydro Seal coating, Impressive laminate is not only beautiful, it's also the most waterproof laminate flooring ever produced.











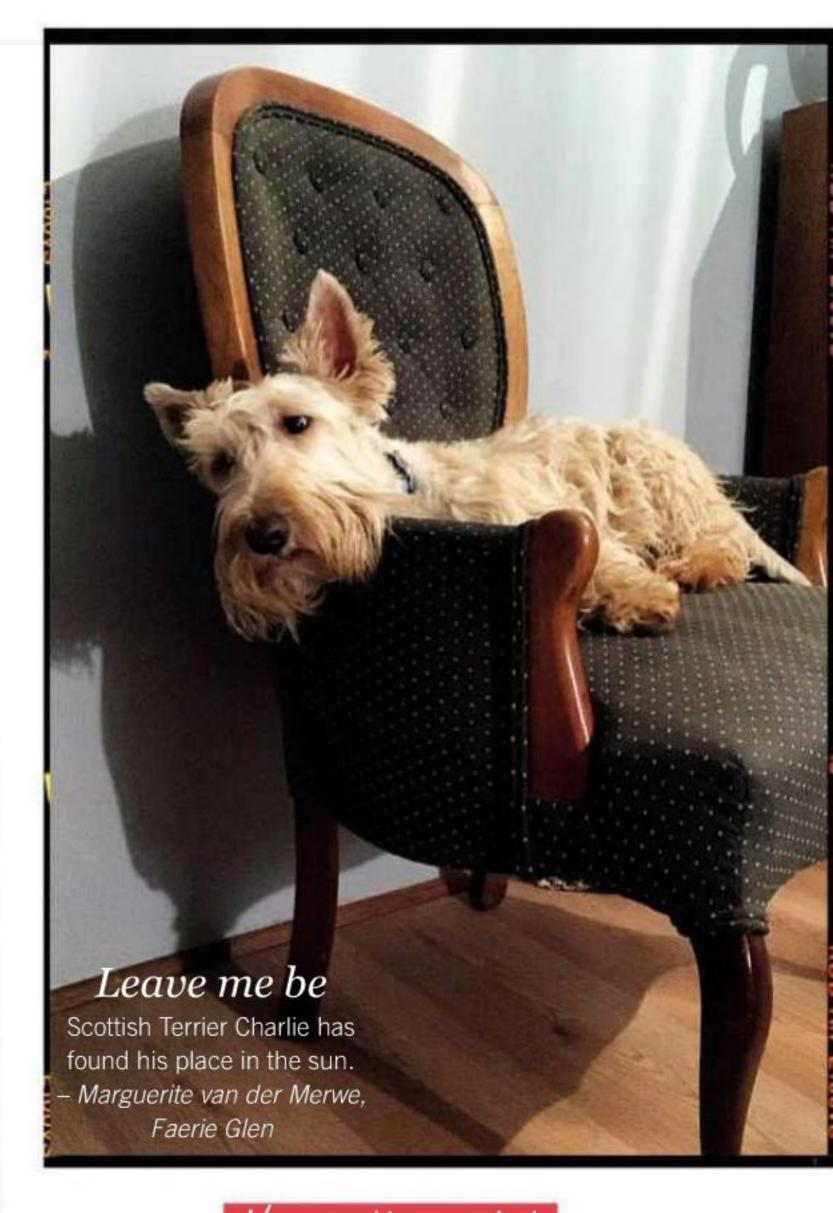


Animalantics

Baby, it's cold outside...

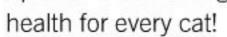
Compiled by Beatrice Moore-Nöthnagel (and her Beagle, Frodo)





New on the market

With the Catit Design Senses Grass Garden Kit (R460, shingavet.co.za) you can grow nutritious grass indoors – a great idea if you live in an apartment. Grass is a natural source of fibre known to aid a cat's digestion and help prevent hairball buildups. It's a safe and green way to great





Cold as ice Misha the Beagle and Levi the Schnauzer love a good frolic after a hailstorm. - Danita Els, Bloemfontein

82 **home** June 2017







Rescued farm dog Olaf is all dressed up for his trip to town. – Henriette Neethling, Stellenbosch

Bring it in
Peanut and Mayo know
the best way to keep warm.

– Talitha Grobler, Somerset West



Each owner whose pet is featured here wins an extra-large Nookie Bag for dogs or a Kitty Castle for cats from Wagworld (wagworld.co.za). Available from leading vet and pet shops, the machine-washable Nookie Bag is a treat for any pet that loves to burrow or hide, while the Kitty Castle provides a quiet place for contemplation or a vantage point from which to survey the kingdom. Send your pics (at least 2MB each) and contact details to pets@homemag.co.za – you could be a winner too! See competition rules on page 128.





Q&A

Osteoarthritis in pets

John Myburgh of Johannesburg writes

I have an older Labrador cross; he loves going for walks and chasing hadedas but lately he has started lagging behind and it looks as if his right hind leg may be causing him pain. What could the problem be?



advisor at Hill's Pet Nutrition
South Africa, replies These are
classic signs of osteoarthritis, the
most common cause of chronic
pain in dogs. Osteoarthritis is
damage and inflammation of the
joint and surrounding tissue,

which causes pain, possible swelling and reduced mobility. Joints naturally 'wear out' with age; the situation is made worse by excess weight or even hip or elbow dysplasia, which can go undetected for years.

Other signs include difficulty in rising from rest (especially when cold), climbing stairs and negotiating tricky terrain. Snappy or grumpy behaviour may also manifest as the dog tries to avoid painful contact – take note if there are kids or boisterous pups around!

Take your dog for a full check-up; surgical intervention may be required, but 'treatment' usually boils down to helping manage pain and improving mobility. Dog-specific anti-inflammatory medications that provide pain relief and a special diet can also make a big difference. Eight out of 10 owners report that their pet is walking, playing and rising more easily after being fed Hill's Prescription Diet j/d, the only food clinically proven to improve mobility in as few as 21 days.

Any excess weight puts additional strain on the joints, so it's crucial to maintain correct weight. Hill's Prescription Diet Metabolic + Mobility combines the benefits of weight loss and joint health.

Physiotherapy and/or hydrotherapy can be beneficial; ask your vet to refer you to a rehabilitation centre. You can also do gentle massage and use warm (not hot) packs at home. Moderate, low-impact daily exercise is important – continue regular walks or swimming but be careful not to let him jump up and never exercise to the point of pain.

Simple changes to the home environment will help: minimise use of stairs; place food and water within easy reach; put a soft, warm bed in a draught-free area and use anti-slip mats.

Although osteoarthritis can be a debilitating disease, if properly managed your pet can live a happy life.

CONTACT hillspet.co.za

WIN! An Alcolin hamper worth R1 200!

Alcolin has a range of quality wood glues, adhesives and sealants to help you do the best DIY jobs in and around your home. Their toll-free Sticky Questions Helpline (0800 222 400) offers assistance in any sticky situation and you can also check out their product training videos on YouTube. For weekend inspiration and more hamper giveaways, visit the Alcolin Facebook page or go to www.alcolin.co.za; Alcolin products are also available at hardware outlets nationwide.

The reader who sends in the first correctly completed crossword drawn will win an Alcolin hamper worth R1 200! See our competition rules on page 128.

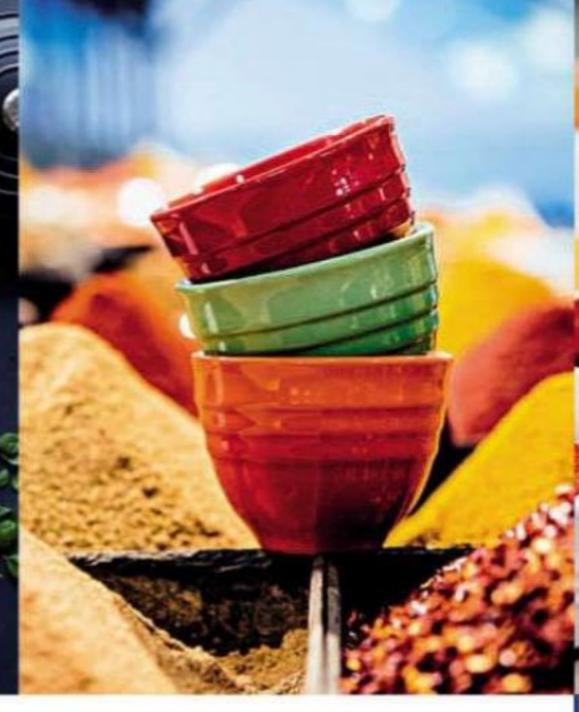
Send the completed crossword, and your details, to <i>Home</i> Crossword #103, PO Box 1802, Cape Town, 8000, or scan in your completed crossword and email it to competition@homemag.co.za to reach us by 30 June 2017.			
Name	Address		
Postal code Tel. (h)	Tel. (w)	Email	

Photograph courtesy of Kirstenbosch National Botanical Gardens



Eight lucky readers will each get a Le Creuset hamper worth R5 175!







EACH HAMPER, WORTH R5 175, CONSISTS OF:

- 1 x Le Creuset 26cm Signature Round Casserole
- 1 x Le Creuset Classic Pepper Mill (20.5cm)
- 1 x Le Creuset Classic Salt Mill (20.5cm)
- 1 x Le Creuset Indian Condiment Jar
- 3 x Le Creuset Petite Bowls

For more information, call 0861 177 3321 or visit **lecreuset.co.za**.

Top quality cookware

For almost a century, Le Creuset has been recognised the world over for cooking excellence and an attractive rainbow palette of colours. The various ranges of premium-quality cookware offer all the flexibility you need for a wide variety of recipes, allowing you to cook with the unsurpassed beauty and performance for which the brand is renowned.

HOW TO ENTER

SMS the keyword LECREUSET followed by your full name, physical and/or postal address and email address to 33406 (each SMS costs R1.50).

CLOSING DATE 30 June 2017



Competition rules 1 The judges' decision is final and no correspondence will be entered into. 2 Prizes are not transferable and may not be converted into cash. 3 Please supply your residential address if possible. 4 Staff members of Media24 and the sponsors and their immediate family members may not enter. 5 The competition is open to readers in South Africa only. 6 Any incidental costs are not included in the prize. 7 The closing date is 30 June 2017 and no late entries will be accepted. 8 By completing any details or providing these details you give us permission to communicate with you via these channels. 9 Delivery of prizes takes six weeks after notification.







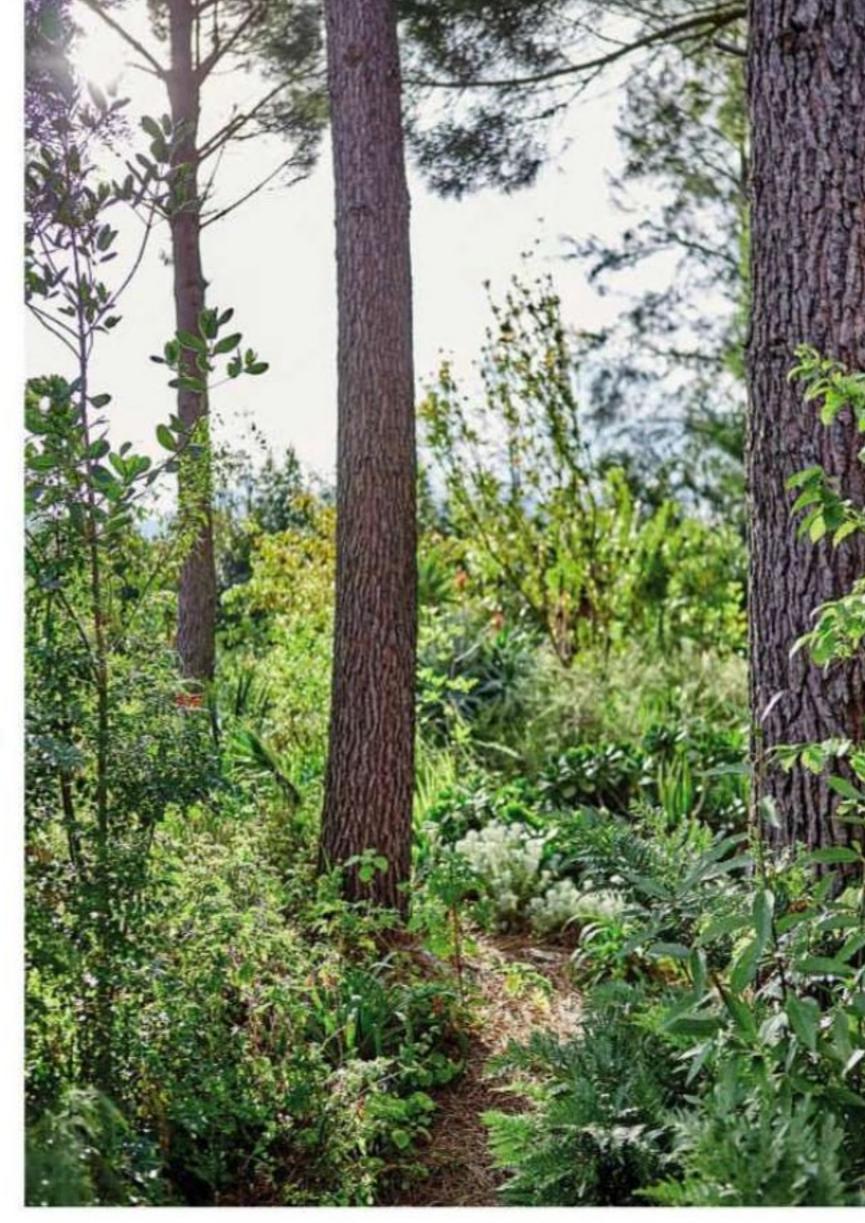
Marcus Smit has given the plants in his Grabouw garden carte blanche to grow as wild as possible. And, he says, the further they are from the house, the wilder they grow!

"I bought this property in 2005 and started the garden in front of the house a year before the house was even built," he says. "This was only possible because the house is right at the back of the property so the construction work didn't affect the development of the garden."

Landscape architect Albert Venter designed the garden and also took care of its layout and the planting. The property was initially overgrown with pine and wattle but all the wattles were removed along with about half of the pine trees. The pine trees that remained provide welcome shade, while those on the street side give shelter from the westerly sun. They also ensure a measure of privacy.

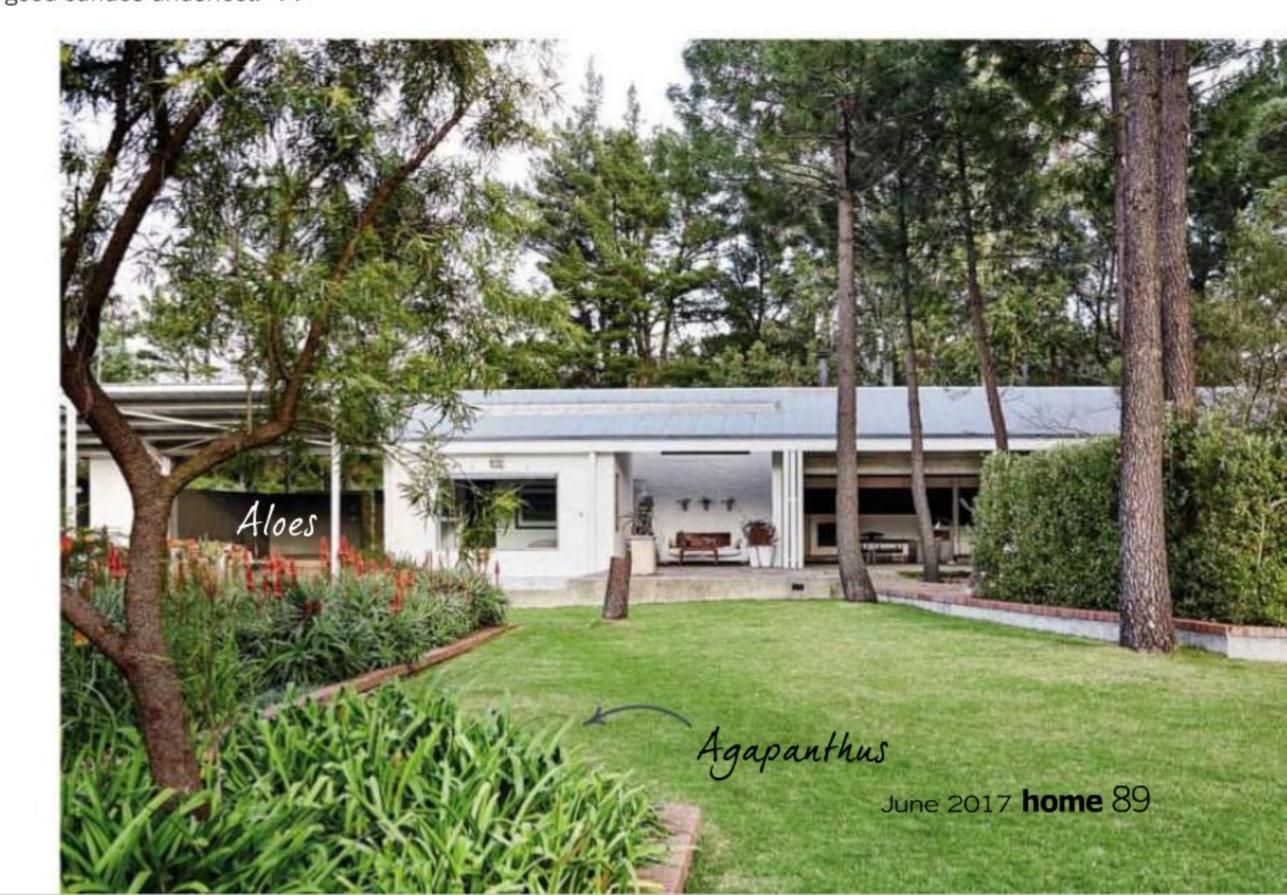
Together with a large bluegum and some fynbos shrubs, these were the only plants retained from the original vegetation – the rest of the garden was then planted to be in harmony with the future house. The plants, especially the endemic ones which thrive in the sandy soil, self-seed and are left to their own devices. This gives the garden a natural look and creates an informal, unspoilt feel.

"Because the garden is so wild, it requires little maintenance," says Marcus. "The scale of the garden makes this 'untidiness' seem natural. It's not a highly-manicured garden; if it becomes too overgrown, we lift the excess self-sown plants and give them away. We also do a bit of pruning from time to time. The sandy soil does need plenty of compost, so we replenish it constantly. On the other hand, some of the plants, such as the proteas and other fynbos, prefer poor sandy soil so we leave it just as it is around these plants. Pine needles serve as a natural mulch and also provide a good surface underfoot." >>

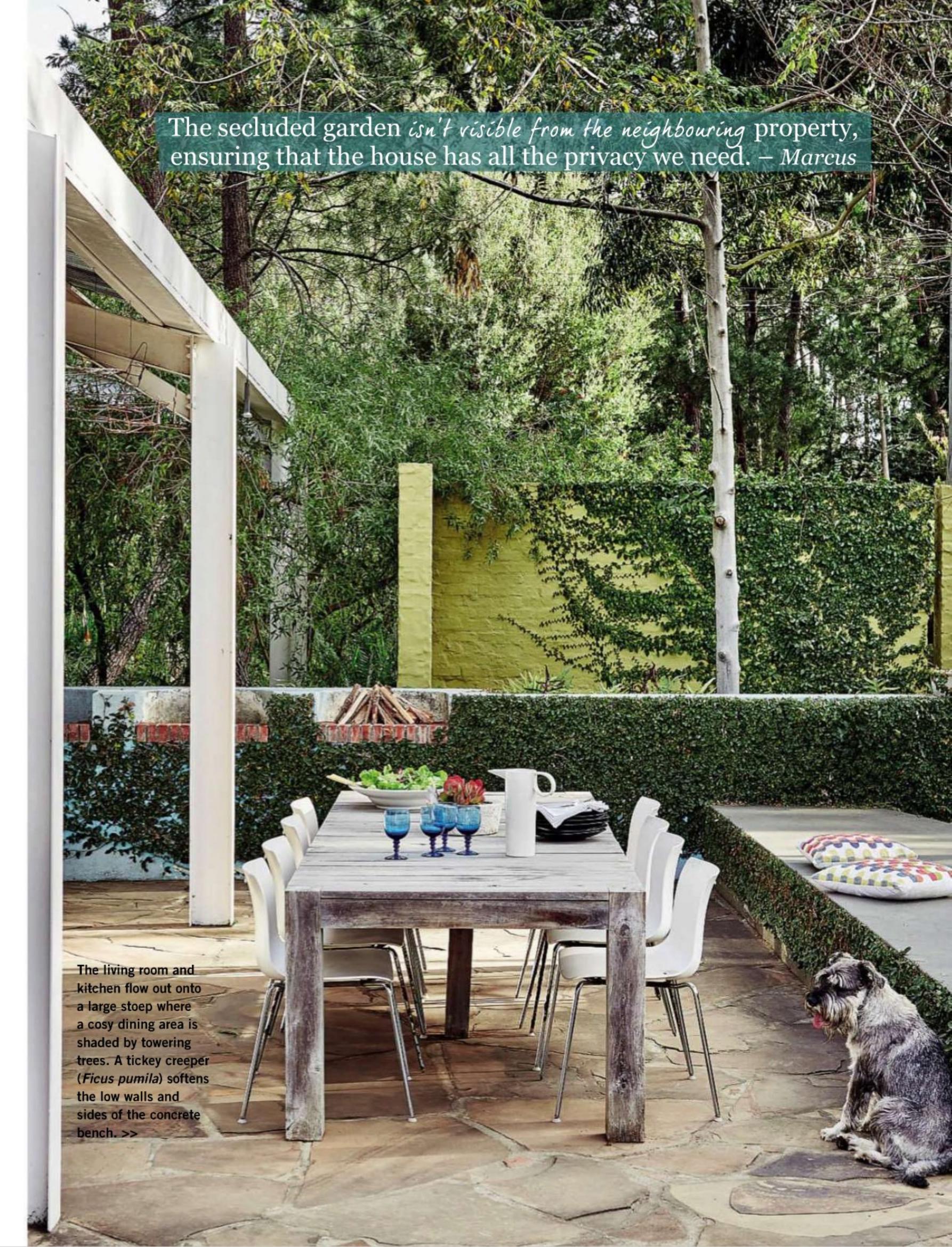


Informal pathways wind between the pine trees and natural vegetation; these paths change their shape as new plants come up. Marcus prefers the garden further away from the house to look as natural as possible.

A piece of lawn in the centre of the garden leads up to the living room and covered stoep. The rest of the garden evolved around this central lawn. Large clusters of aloes and agapanthus add structure to the garden. Marcus says mass plantings are essential to balance the informal and natural areas that constitute the major part of the garden. They also serve as an architectural link between the house and the garden.



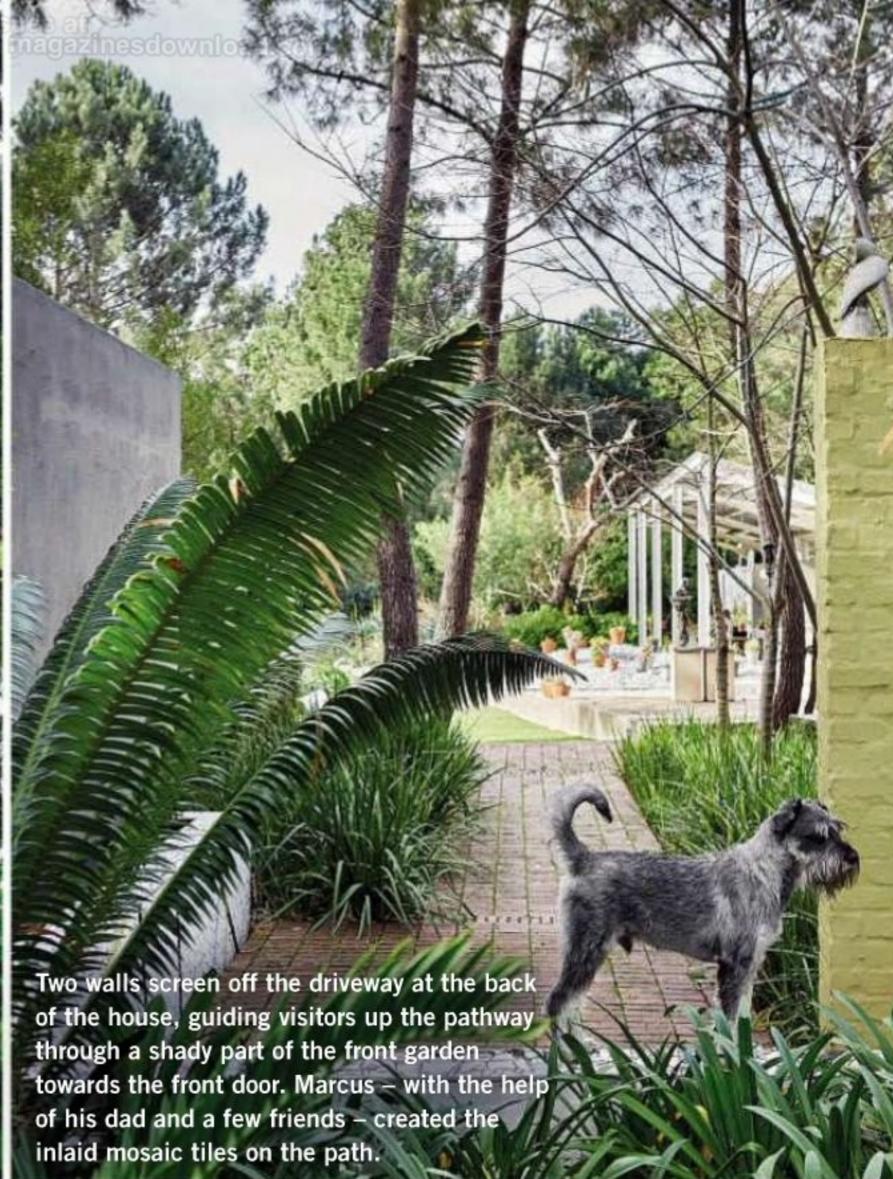












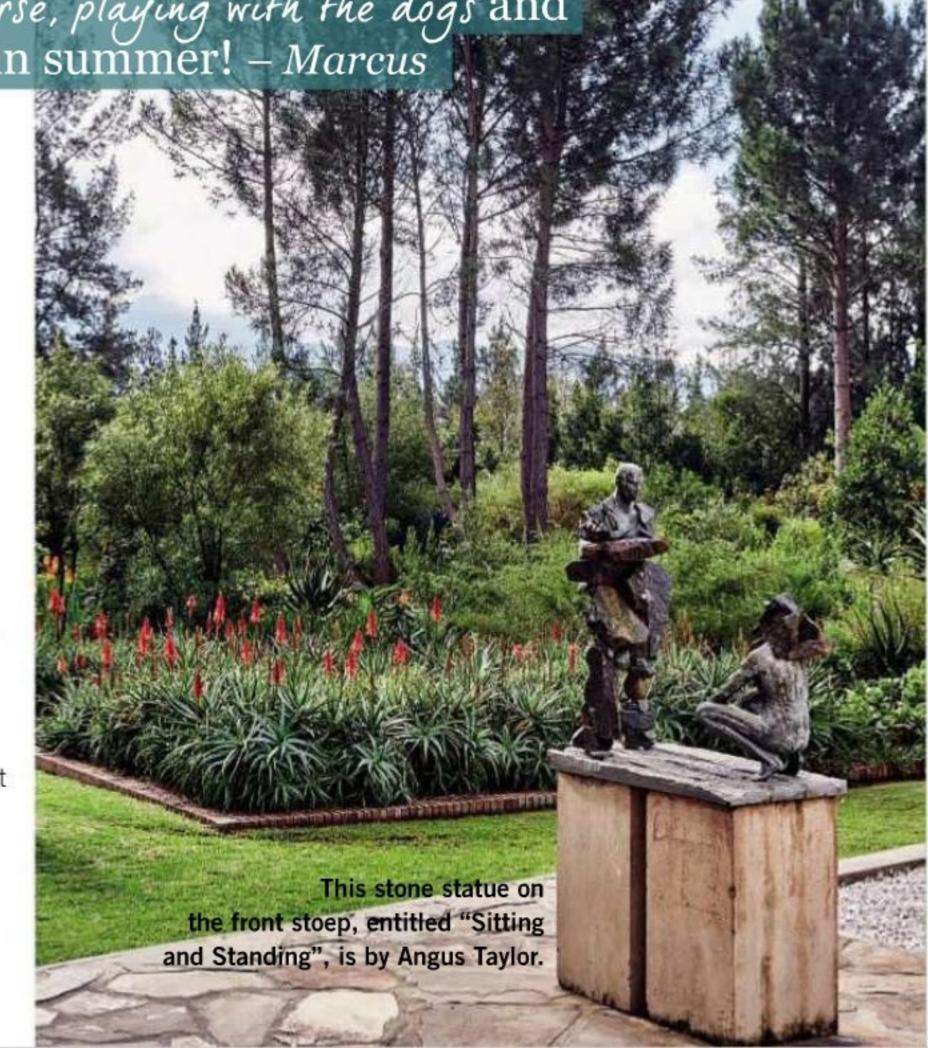
It's wonderful sitting somewhere in the garden with a glass of good Elgin wine. And, of course, playing with the dogs and swimming in the pond in summer! – Marcus

Marcus's favourites

- White stinkwood (Celtis africana) I have wonderful memories of this beautiful tree from my childhood. I love its attractive bark, bright foliage and the fact that it's deciduous so it changes with the seasons. In summer it provides shade, in winter the sun filters through the bare branches and in autumn its foliage turns the most gorgeous yellow.
- Aloes After many years spent travelling our country's dirt roads, I have discovered so many varieties of this plant.
 Aloes require little maintenance and are so striking.
 While not all of them do well in the cold and wet Grabouw winters, the krantz aloe (*Aloe arborescens*) thrives here.
 When it is planted in large groups or as a hedge, as often seen on old farms, it looks most impressive during its winter flowering season.
- Plectranthus These low-maintenance plants are great for shady spots in the garden and they bloom spectacularly!

 My interest in them was sparked when I chanced upon Ernst van Jaarsveld's book *The Southern African Plectranthus*.

CONTACT Albert Venter albert@edenisland.sc





BUILD A GARDEN WALL AT HOME



SAFETY

The first step in planning any DIY building project is safety. Although cement is a commonly available product, it is still important to take sensible handling precautions:

- Always wear protective clothing, boots, gloves and safety glasses because cement can irritate your skin
- Wash cement off skin immediately with water and mild soap
- Thoroughly rinse eyes with drinking water to remove any cement dust

YOU WILL NEED

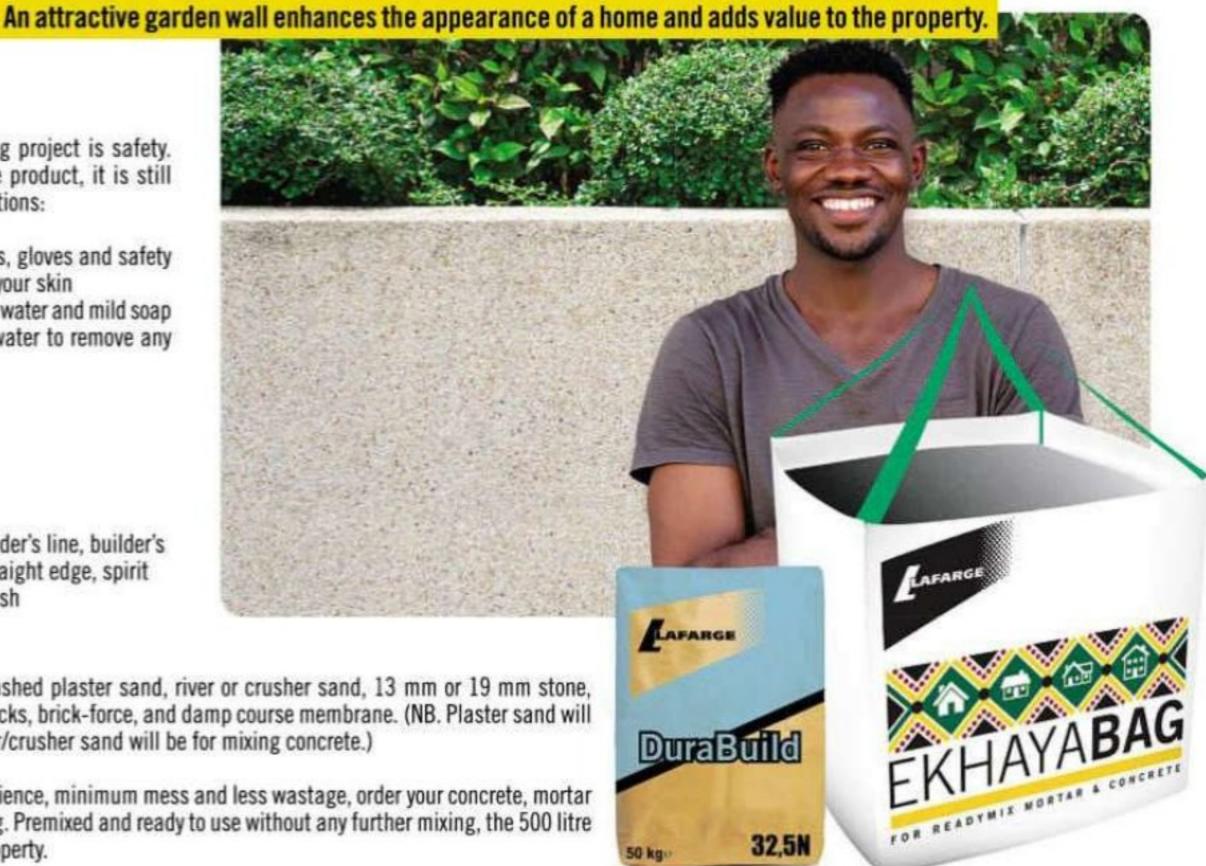
TOOLS

Shovel, wheelbarrow, spade, pick, rake, builder's line, builder's square, steel pegs, trowel, wooden float, straight edge, spirit level, plaster haddock and a back wash brush

MATERIALS

The traditional way: DuraBuild cement, washed plaster sand, river or crusher sand, 13 mm or 19 mm stone, drinking water supply, concrete bricks or blocks, brick-force, and damp course membrane. (NB. Plaster sand will be for mixing mortar and plaster, while river/crusher sand will be for mixing concrete.)

The new, no fuss way: For maximum convenience, minimum mess and less wastage, order your concrete, mortar and plaster in the LafargeHolcim EkhayaBag. Premixed and ready to use without any further mixing, the 500 litre bags of product will be delivered to your property.



FOUNDATION

- √ Mark out where wall will be built and clear all organic matter such as grass and tree roots.
- √ Dig a trench 250 mm x 250 mm for a wall of approximately 1,5 m high
- √ Mix concrete using one part by volume (e.g. a full builder's wheelbarrow = 2 x 50 kg bags) of cement) of DuraBuild cement with 2,5 parts of stone and 2,5 parts of sand or, simply use EkhayaBag loads of concrete
- √ Make the trench damp but without any puddles of water, and fill it with concrete
- √ Allow the concrete to cure for at least 7 days (keep the concrete covered). and damp)

THE WALL

Assuming you have decided to build with concrete blocks or bricks and have a plaster finish:

- √ Mix a mortar using 1 part of DuraBuild cement* to 6 parts of plaster sand, or use EkhayaBag premixed mortar
- √ Position the damp proof membrane and use brick-force at every 5th course
- √ Do not wet concrete units when laying them

- √ Allow an expansion joint approximately every 3 metres along the wall and support the joint with an inner pillar
- √ Mix plaster using one part cement: 6 parts sand or, for convenience and consistent quality results, use EkhayaBag premixed plaster
- √ Pre-wet the wall before plastering

*Remember, a builder's wheelbarrow holds 2 x 50 kg bags of cement

WELL DONE!

You are now the envy of your neighbours.

For more details and building tips visit www.lafargeholcim.co.za



Locally produced cement, aggregates, readymix and fly ash products





Plant guide

Common name Echeveria
Botanical name

Echeveria hybrids

- ✓ Full sun to semi-shade
- ✓ Moderately frost-resistant
- ✓ Waterwise
- ✓ Wind-resistant
- ✓ Grows up to 15cm tall

Desert roses

Everyone loves these cheerful, versatile succulents.

By Marié Esterhuyse • Photographs François Oberholster Styling Melissa Rautenbach

Even if you're not a fan of succulents, echeverias are sure to steal your heart!

With their pretty rosettes of blue-grey leaves, echeverias make a wonderful addition to any garden. They originate from Mexico and Central America, both of which experience harsh climatic conditions similar to certain parts of South Africa. Echeverias are easy to grow, drought-tolerant, make a great statement when planted in large groups, work well as waterwise groundcovers and are perfect for pots. Apart from their striking foliage, they also bear small flowers on slender stems carried above the foliage.

Plant echeverias in well-drained soil in full sun or semi-shade. When the soil dries out, water them well but the soil must not stay damp; wait until it has dried out completely before watering again and try to avoid pouring water on the leaves. Echeverias seldom need extra fertiliser.

Echeverias are widely available at nurseries, with many different varieties from which to choose.

Growing tips

In groups

Avoid planting echeverias singly in beds or rockeries; they will get lost among the other plants and won't be shown off to best effect. They are best grown in large groups. On the other hand, a single specimen makes a lovely statement in a small pot.

In pots

Echeverias look good in containers but make sure you use a porous terracotta pot that will allow any excess moisture to escape. This will help the soil to dry out more quickly, which the plants prefer.

Arrange a row of smaller pots with one plant in each as a focal point or plant a group of them in a bigger pot – an urn-shaped pot is ideal as the stems will cascade over the edge. With minimal effort, these plants always look good.

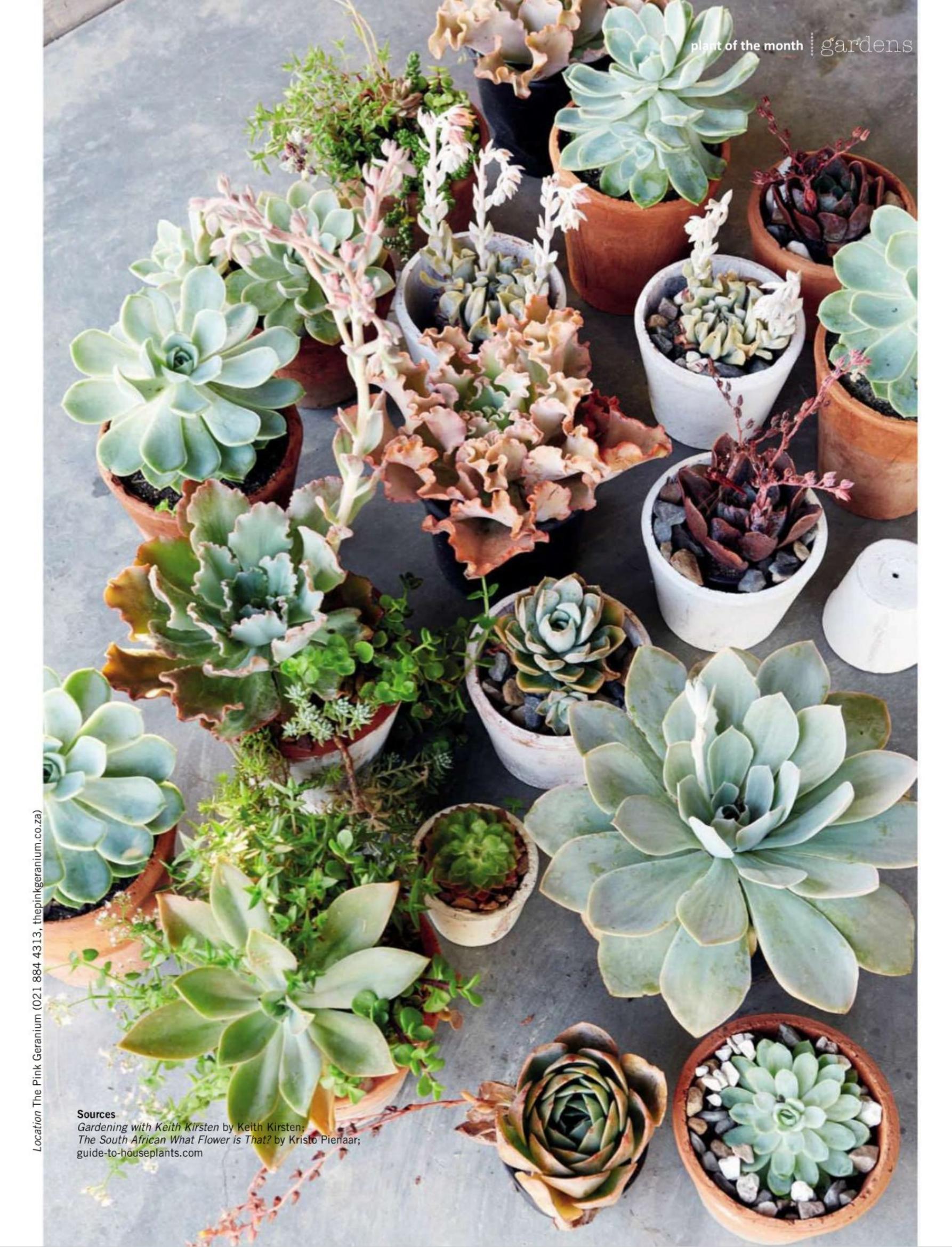
From cuttings

Echeverias grow easily from cuttings. Even a leaf that falls to the ground will form roots and make a new plant. They also propagate easily by forming new plantlets next to the mother plant; leave them as is to form large clusters of plants or carefully break off the new stalk and plant it elsewhere.

plants, break off leaves at the point where they attach to the stalk. Make sure they break off cleanly, including the little nub where it was attached to the parent stalk – this is where the new plants will form. Place the leaves in the shade for a day to seal their wounds so they won't rot. Then place them on top of well-drained soil in a container, making sure the nub touches the soil. Keep the soil moist but not wet, or the leaf will rot. Water twice a week; this is sufficient. The leaves will form roots and pretty soon you'll have lots of new plants!

Echeverias are perfect for a rockery, in pots on a patio or as a mass planting in your garden.

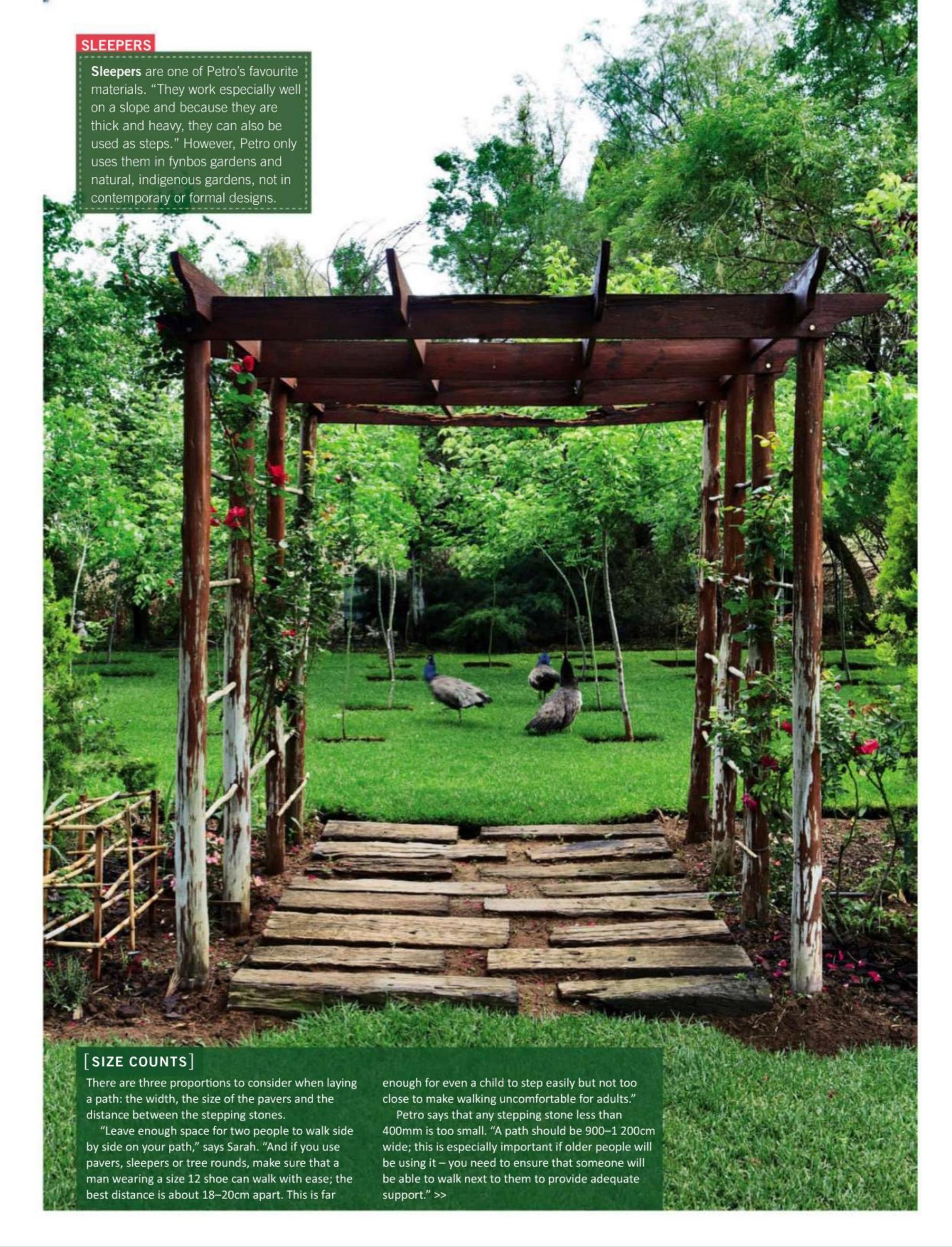


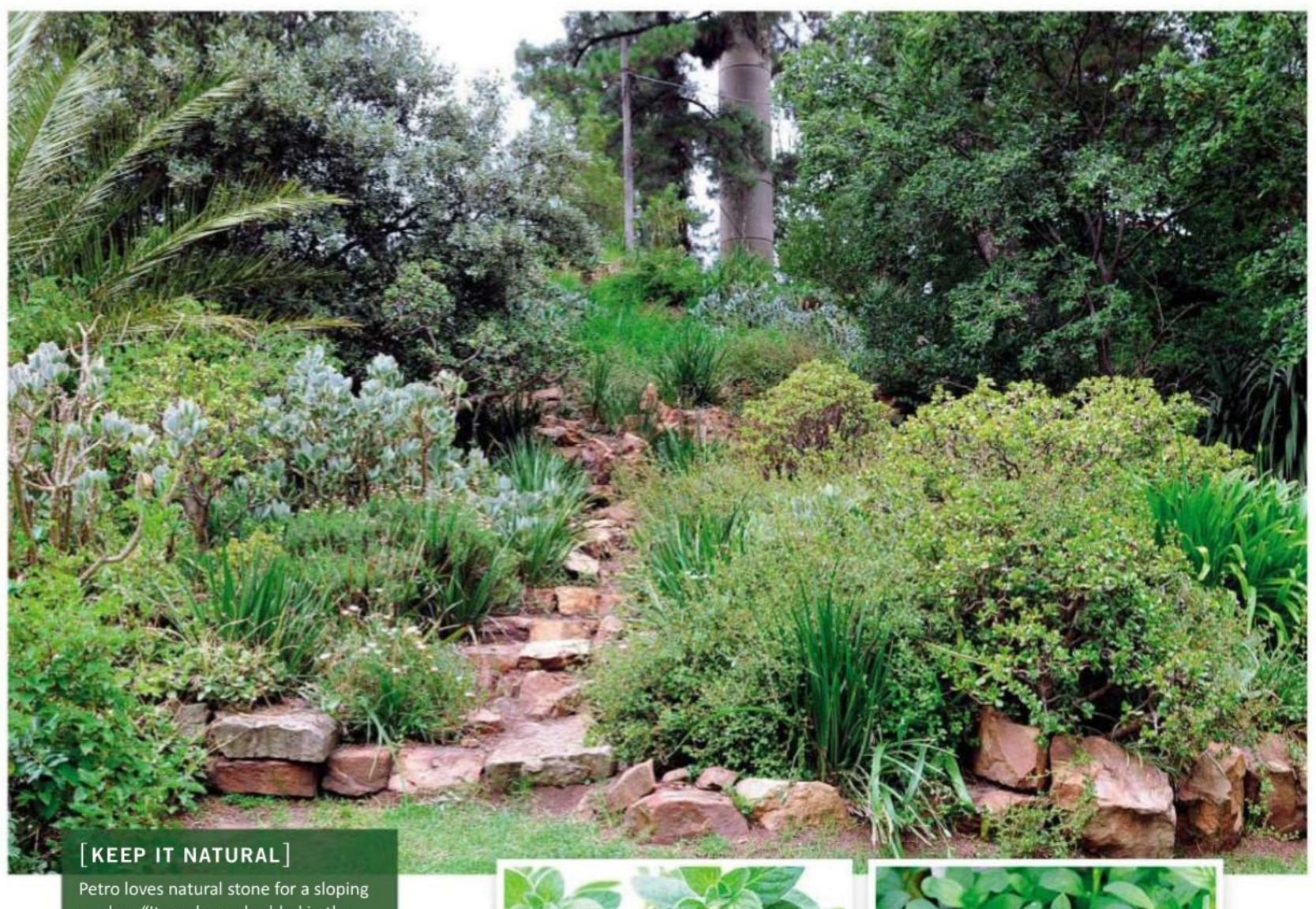












Petro loves natural stone for a sloping garden. "It can be embedded in the ground to provide a surface to walk on, with larger rocks in-between as stepping stones," she says.

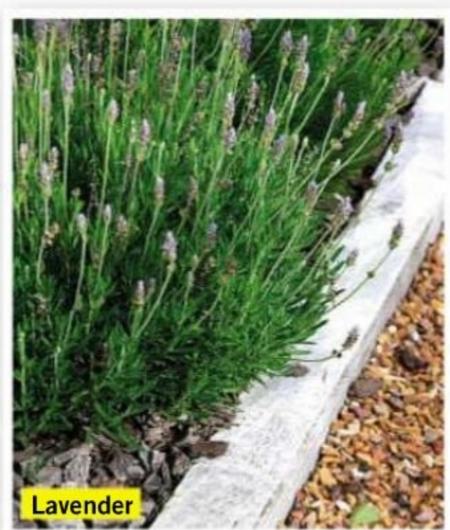
If you're keen on the natural look, avoid using poles or other types of edging along your pathways, says Sharon. Rather choose soft plants for a more organic feel.

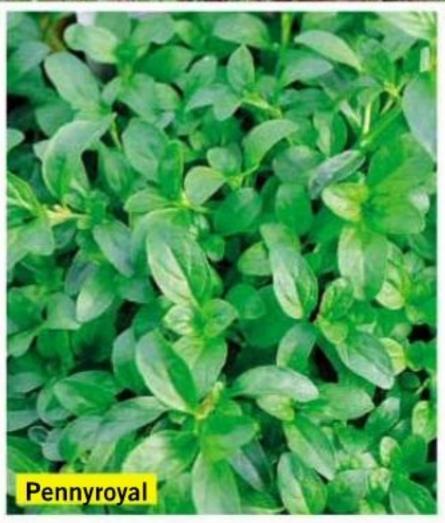
If you live in an area that gets lots of rainfall and have a lush, healthy lawn, you could try creating a fun 'pop-up' pathway. Sharon explains: "Allow your grass to grow a little longer and then simply cut a path through it with your lawnmower. Allow the grass at the edge to grow a little longer. Children especially love these paths and the uninterrupted greenery makes a pretty picture. This type of pathway is both easy on the eye and underfoot, and it requires very little maintenance."

Plants for pathways

Consider growing these plants in-between or along garden paths: **Between pavers** Oregano, silver carpet (*Dymondia margaretae*), pennyroyal, wonderlawn (*Dichondra repens*), thyme **Next to the path** Lavender, sedge (*Carex* spp.), agapanthus











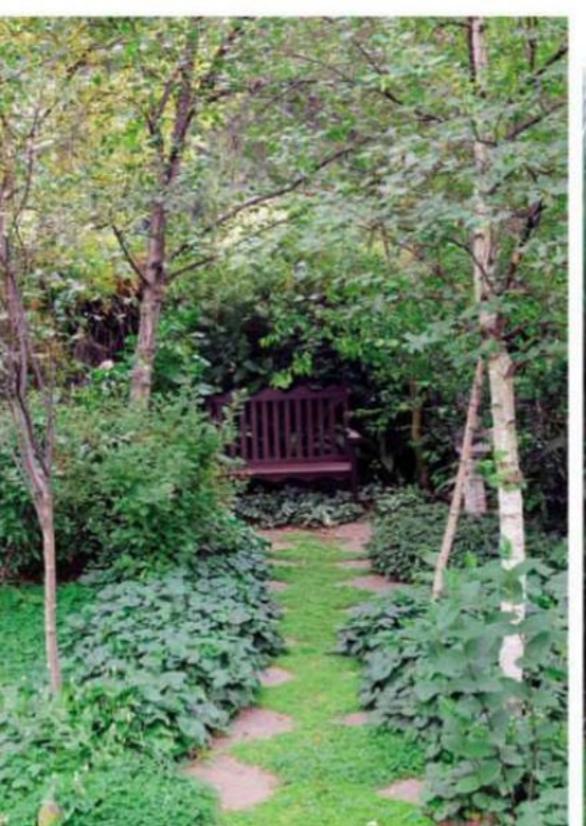
What about Fido?

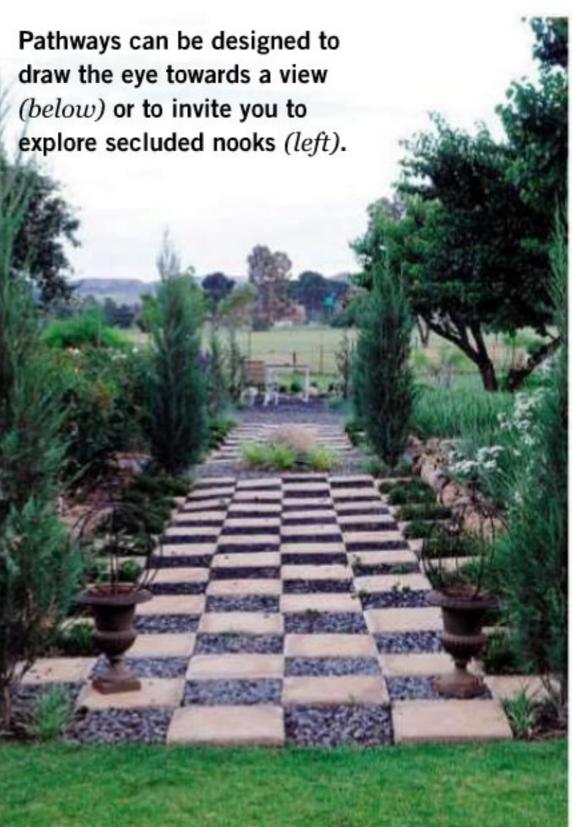
If you have dogs that like to run around outside, keep this in mind when you choose the materials for your pathways, especially if you decide to use bark chips, says Sharon. Rather plan a bark chip path further away from the stoep or living areas, otherwise your pooches will keep bringing them into the house in their paws.

Dogs like to run along a front fence or wall to interact with other dogs in the street. To prevent them from trampling your garden in the process, create a narrow path along the front boundary. It can be an ordinary sand path shielded by plants on one side so it can't be seen from the house. Alternatively, use bark chips – if the dogs do scatter them, they will simply land in the beds and eventually decompose.

> The clever use of indigenous plants and traditional cobblestones in this garden







TOP TIPS

Take these factors into consideration when planning your garden paths:

Neville

- The path should complement your garden as well as the style of your home.
- It should be easily accessible, especially for guests with high heels, walking sticks or prams.
- Make sure you have a non-slip surface that doesn't turn into a safety hazard when it rains.
- A path is functional: it allows movement in your garden and it demarcates different areas. But it can also add interest to your garden: try placing a hidden bench somewhere along the path, for example.

Sarah

- Take a fresh look at your garden paths and get creative! I have even used shells and mosaic chips for pathways.
- Always keep the function of the path in mind. If it's going to carry lots of foot traffic, needs to be wheelchair-friendly or must be suitable for pushing wheelie bins or wheelbarrows over it, a paved surface is the best option.

Petro

- Garden paths add an extra dimension to the garden. They not only provide accessibility but can also add an element of surprise.
- The garden as a whole should be in harmony with your home and there should be a strong visual link between your indoor and outdoor spaces make sure your pathways complement the overall look.

Sharon

- Pavers are not the only option combine different surfaces in different sizes and shapes to make it interesting. But remember that practical considerations must always outweigh aesthetic preferences.
- Before you start, make sure the ground is level and that the flowerbeds on either side slope slightly away to prevent the path from becoming muddy when it rains. If you already have a path with this problem, edge it with a low-growing groundcover that will block the muddy water. H

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Garden diary

Even though it's winter, your garden still needs attention, especially if you're in a frost-prone region.

Compiled by Gillian Eva * Photographs Francois Oberholster and supplied

Tip of the month

Clean and sharpen secateurs, loppers and saws in preparation for next month's pruning. Invest in a pair of heavy-duty gloves as protection from thorns.

Tasks for June

By Kay Montgomery

1 Plants for cold gardens

If you live in a very cold region of the country, don't despair, there are plants that will thrive in your garden:

- The indigenous dogwood (Rhamnus prinoides) is frost-hardy, with shiny evergreen leaves and small red berries.
- Frost-hardy Hellebore orientalis hybrids begin to flower in early winter. These long-lived evergreen perennials have fan-shaped leaves and slightly pendant green, pink, wine or white flowers, many with delicate spotting. Hellebores need rich, but well-drained soil and dappled shade in summer.
- · Add annual colour to cold winter gardens with alyssum, dianthus, Iceland poppy, vygies, ornamental kale, pansy, Primula malacoides, stocks, snapdragon and viola for edging paths, and in pots, hanging baskets, window boxes and rockeries.
- Conifers make excellent windbreaks in cold winter gardens with some changing their coats of summer green to gold and bronze.





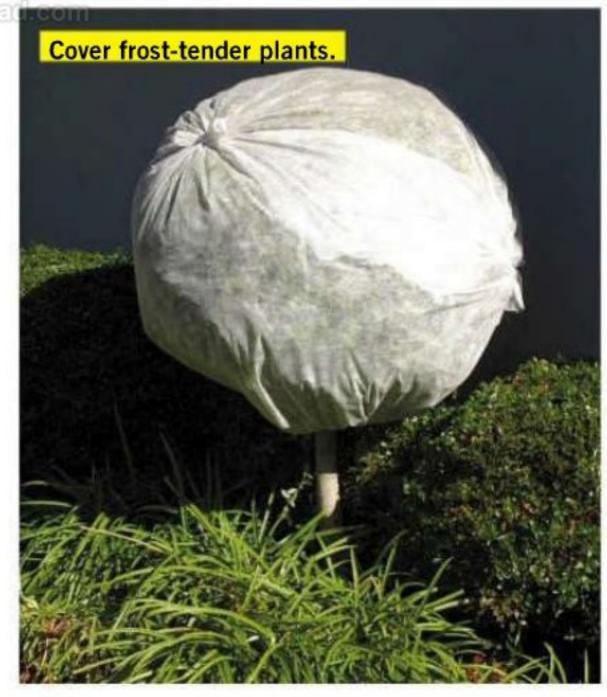


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This month ...

- Keep gutters and downpipes clear of leaves and debris, especially in the winter rainfall region.
- Make sure shallow-rooted and newly planted trees and shrubs are staked and secured with ties to prevent damage from wind.
- Control the growth of vigorous climbers in trees and over arbours, as their weight can break branches and timber frames.
- In summer rainfall areas, mulch plants to retain moisture.
- Keep a lookout for yellow and black caterpillars that tunnel into the leaves and bulbs of nerine, clivia and amaryllis.
 Spray with Margaret Roberts Biological Caterpillar insecticide.
- Scrub birdbaths to remove algae and ensure they are always filled with fresh water.

- Prevent fires in dry winter areas by growing aloes and succulents that have a high year-round moisture content and minimal leaf litter and are less likely to burn. In high-risk areas, do not use flammable material such as pine needles as mulch. Instead, use a sterile medium such as gravel.
- In the summer rainfall region, midwinter is a good time to construct or make repairs to pergolas, ponds, walls and water features. Check for loose paving, broken edges and uneven surfaces on paths and steps, and repair or re-lay them where necessary.
- Water pot plants when the surface soil is dry. Make sure that water penetrates to the root area. Dormant pot plants should be given an occasional watering so that they do not dry out completely.



7 Frost bite

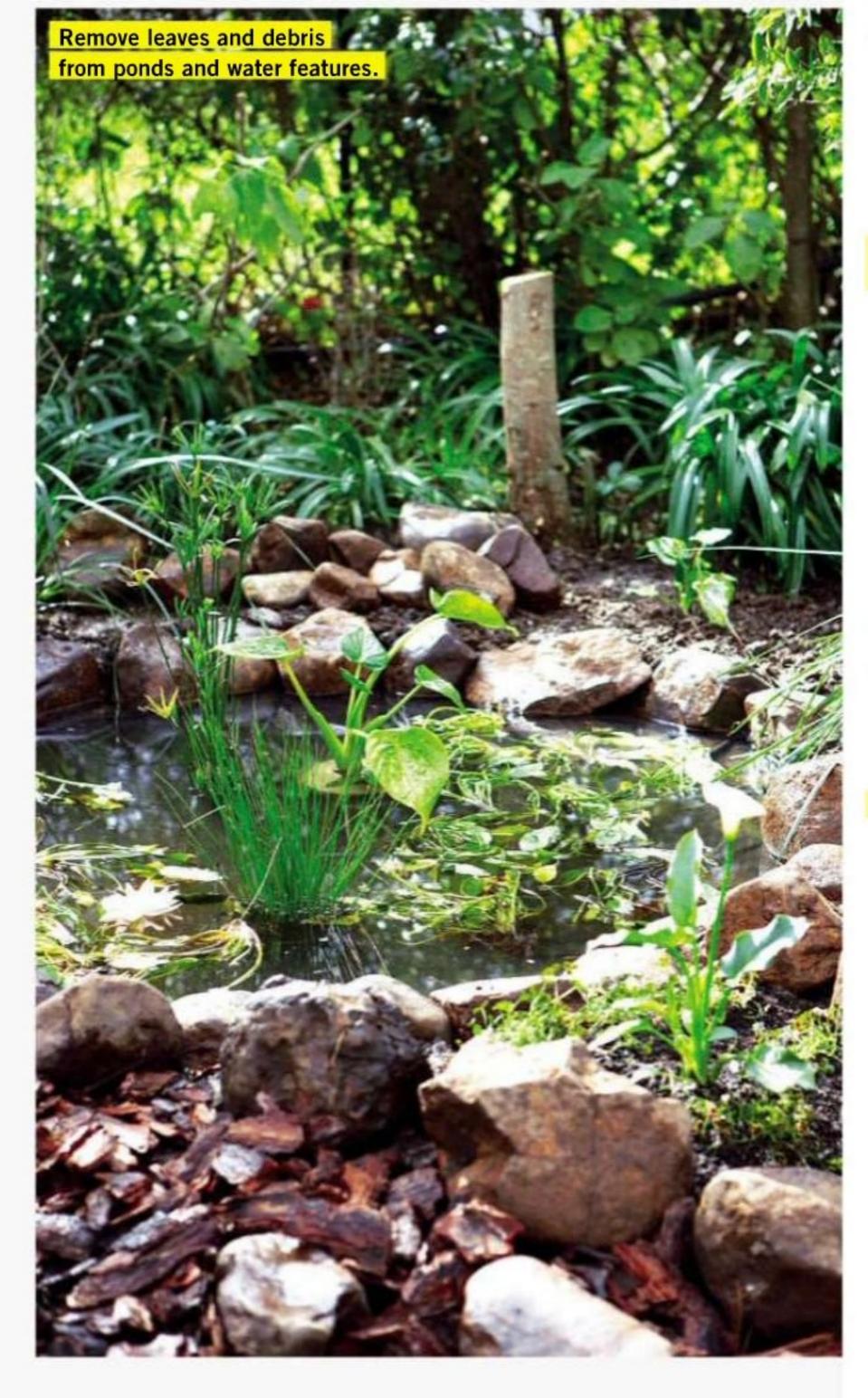
Most inland areas of South Africa experience some degree of frost. The Highveld, KZN Midlands and part of the Karoo have winter night temperatures below 0°C with the heaviest frosts (-16°C) occurring in the eastern Free State. Frost pockets can also occur in milder regions. Follow these tips for protecting your garden from frost:

- Cover frost-tender and semi-hardy plants with horticultural fleece; it doesn't need to be removed, so sun and water will still be able to reach the plants.
- A thick layer of organic mulch around plants will protect their roots from frost damage.
- Water early in the day, as any moisture left on leaves can freeze on very cold nights.
- Do not cut back frosted foliage, as this protects the crowns of plants from further bouts of frost.
- Wait until the beginning of August to prune roses to avoid possible frost damage on new growth.



enthusiastic gardener or outdoorsy type, here are some ideas to spoil him on Sunday 18 June:

- If he likes a particular plant family, such as aloes, he'll enjoy a visit to an aloe nursery.
 For dads who have limited time to work in the garden, a robotic lawnmower will be a hit.
- If he needs a quiet retreat, he'll appreciate a bench in a secluded corner of the garden.
 Bird lovers will



enjoy having a weeping sage (*Buddleja auriculata*) in their gardens. Its sweetly-scented, tiny cream, orange or lilac flowers attract butterflies and insects, which in turn lure insectivorous birds. >>



Herb of the month

Silver thyme (Thymus hybrid)

Silver thyme is a decorative garden plant which bears white flowers that are relished by honey bees.

How to grow Tiny green and white, fragrant leaves with small white flowers in summer make this thyme a good groundcover, especially under roses. It is also ideal along the edge of walkways or in containers. Silver thyme prefers light, well-drained soil and once established needs infrequent watering. It is hardy and will grow through winter.

Tip of the month Silver thyme stimulates the growth of neighbouring plants and its aromatic leaves repel aphids.

Did you know? Thyme makes a great tea and has more to offer than just the taste. It is full of antioxidants, can help to increase Omega-3 fatty acids and contains minerals and vitamins that are essential for optimum health. Note Don't drink the tea for more than a week as it may influence iron absorption.

Uses Ideal for flavouring carrots, potatoes, tomatoes, baked or sautéed vegetables (especially mushrooms and baby marrows). Use when slow-cooking beef, chicken, game, lamb, pork, or add to butters, cheese and egg dishes, salad dressings, sauces, soups, stews, stuffing, vinegars and marinades (especially for olives).

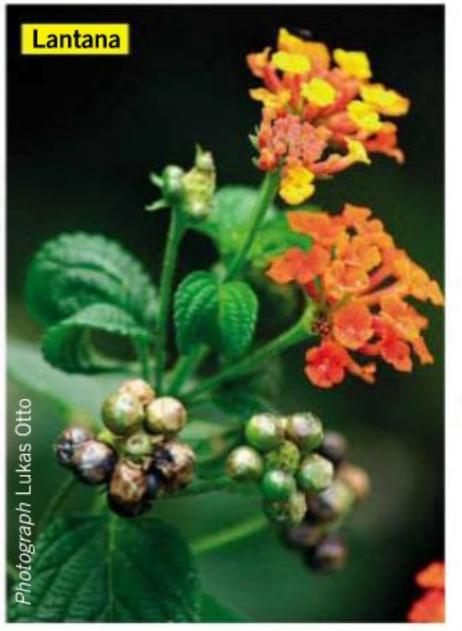
CONTACT healthyliving-herbs.co.za

Know your

invasive plants

Each month, we feature a plant that has become invasive in SA and which you may encounter in your garden or neighbourhood.

Lantana (Lantana camara) is an untidy, spreading shrub which can grow 2m or higher. Also known as tickberry or cherry pie, lantana is grown as an ornamental plant and for hedging. All seedproducing species or seed-producing



hybrids that are nonindigenous to South Africa are classified as

invasive. Lantana bears multicoloured pink, red, crimson, orange, yellow or white blooms in compact flower heads from September to April and spreads by means of seed dispersal. The leaves are dark green and hairy above and paler below and can cause skin irritation. Lantana bears glossy green fruits which turn purplish-black. The plant is a problem in the Western Cape, Eastern Cape, KwaZulu-Natal,

Support World

Environment Day on

5 June by replacing

invasives with

waterwise

indigenous plants.

Invasive status

Category 1b invasive plant, which means that it must be removed from your property to avoid prosecution.

Mpumalanga, Limpopo and North West.

Why is it a problem?

The entire plant is poisonous to humans and animals and is responsible for livestock mortalities amounting to millions of rands every year in South Africa. For more information, go to invasives.org.za.

Indoor plant of the month

Peperomia

There is something very inviting about the rumpled, velvety leaves of *Peperomia* caperata that makes you want to stroke them! This long-lasting foliage plant that sends up wands of creamy flowers looks wonderful in a shallow bowl.

Plants are available in various shades of green, deepening to maroon or with lighter pinky-red leaves. To make the most of their rich colours, place them where the light picks up their hues and texture. They are happy with medium light, but not direct sunlight. Keep the soil moist but don't let it become waterlogged as the plant will wilt and die. Likewise, the soil shouldn't dry out completely. A good idea is to place pebbles in the bottom of a 15cm-deep container and cover with water. Group several plants, each in an individual pot, on top of the pebble bed, but not with



the pot base in the water. From spring to autumn, feed monthly with a liquid fertiliser to encourage new leaves and repot only when the plant has outgrown its container.

CONTACT plantimex.co.za



Ludwig's rose corner

Rose guru Ludwig Taschner provides remedies for roses with yellow leaves and tells you how to make the perfect rose bed.



Q: I live in Cape Town and my 'Clocolan' rose has a heavy infestation of what I believe is spider mite. I was considering pruning it to strip off the diseased leaves. Is it too early?

rather take samples to our Wynberg branch at Chart Farm, Klaasen Road for identification and remedial action. If it is caused by red spider or, more likely, by thrips, pruning now would result in new leaves but if the pest is not eradicated, the new leaves will be immediately infected again. Do not prune back but spray with Milbeknock for red spider, or Plant Care for thrips. Repeat the Milbeknock in a week's time to eradicate newly-hatched mites. For thrips, spray when new growth emerges to protect it.



Q: I water and fertilise my roses regularly but their leaves are yellow. What is wrong?

veins means the plant has an iron deficiency and the roots are unable to draw up iron from the soil. This happens if the soil is too alkaline or compacted, which causes soil microbes to die due to the lack of oxygen. Aerating the soil can solve the problem but it's better to wait until next month to do it properly after you have pruned. Dig in plenty of organic material to a depth of 30cm, sprinkle Vigorosa over the area and water in well.

Rose tasks by region

Summer rainfall Reduce watering to once a week, and maintain a healthy leaf cover by spraying with Chronos or Rose Protector to prevent black spot.

Cape coastal If the winter rain has started, maintain healthy leaves by spraying twice a month with our cocktail (Chronos, Ludwig's Insect Spray, Spray Stay) or Rose Protector. Don't worry to spray those that have lost their leaves; pruning is around the corner.

Lowveld and KwaZulu-Natal coast

The late rains should have boosted new growth and basal stems that will produce quality blooms. Water regularly, fertilise and spray (as above) to prevent pests and black spot.

Raise your game

The ideal soil for growing roses is sandy loam with a minimum depth of 50cm and good drainage. Yet many gardens are on rocky slopes or in swampy areas that don't have good drainage due to heavy soil or because a thin layer of soil disguises the building rubble below. Solve this problem by creating rose beds that are at least 30cm higher than the lawn or normal garden level. In an existing garden, that means taking out the roses, raising the bed and replanting the roses at the correct depth. June is the best time to do this as the roses are dormant and their roots will not be stressed.

How to make raised beds

- Water the roses the day before so that the soil is moist and easy to dig over.
- Cut roses back by one-third and label them because you're likely to cut off any flowers that will help to identify each bush later.
- The next day, cut the roots of the rose by pushing the blade of a spade into the ground in a full circle around the bush, about 20cm from the centre of the plant. Carefully remove the rose from the soil and place it in the shade.
- Dig over the top layer of the new rose bed to the depth of a spade blade, about 30cm.
- Add sand, gravel, suitable sandy top soil and organic material such as compost, bark chips or peanut shells and mix with the original 30cm loosened top soil. Mix it really well by digging it over a few times.
- Before the final digging over, sprinkle Vigorosa or Vigolonger and superphosphate or bone meal over the surface and mix it into the loosened soil which should now have a lovely spongy feel. The surface of the bed should now be raised a good 30cm.
- To prevent run-off from rain or irrigation, create an edging for the raised bed. Various materials can be used: bricks, stones, wooden poles and concrete half-rings. Groundcovers such as violets are also a good idea as they'll keep the soil in place.



Oven-roasted T-bone with wine sauce
Recipe on page 110.

108 **home** June 2017

By Johané Neilson Photographs Francois Oberholster



In Archbishop Emeritus Desmond Tutu's words: "I like T-bone steaks because they are the same shape as Africa." For this reason, thanks to its shape, you could argue that the T-bone is more South African than any other cut of steak. – Jan Braai, The Democratic Republic of Braai





Makes 4 generous servings
Preparation time: 20 minutes

Cooking time: about 1 hour Oven temperature: 180°C

- 4 chicken leg quarters 250ml gin
- 50g Serrano ham 30ml honey
- 3 sprigs thyme 5ml mustard seeds
- · 4 large carrots, peeled and quartered
- 2 red onions, peeled and cut into wedges 4 whole garlic cloves
- 60ml pomegranate rubies

- 1 Rub the chicken with salt and pepper and marinate for 1 hour in the gin; turning occasionally.
- 2 Wrap a slice of ham around each piece of chicken. Drizzle with honey and sprinkle with thyme and mustard seeds; arrange the chicken pieces with the carrots, onions and garlic in an ovenproof dish. Add the gin in which the chicken was marinated, then roast until the chicken is

golden brown and cooked through.

The duration will depend on how big
your portions are – check after
45 minutes; if the chicken is very
brown, rather cover with a lid or foil
and bake for a further 15–25 minutes.
The chicken must be tender. This
sweetly-flavoured dish looks even better
with a sprinkling of pomegranate rubies.
Serve it on a bed of couscous, creamy
polenta or mashed potatoes. >>



1 Make the harissa Roast the peppers over an open flame (or under the grill) until the skin is charred and place them in a folded plastic bag to "sweat" until cool enough to handle. Then scrape off the skins and place the flesh in a food processor along with the rest of the harissa ingredients, except the oil. Add the oil gradually and pulse to form a coarse paste.

2 Rub about 60ml of the paste on the chops and marinate for about 30 minutes at room temperature.

3 Heat the oil in a thick-based pan and brown the chops on both sides. Add the rest of the harissa (plus a dash of water if it starts to burn) and simmer until the meat is cooked the way you like it. Serve the meat and sauce with basmati rice sprinkled with almonds, dates and coriander.

Harissa lamb chops

Harissa paste is basically a spicy combination of red peppers and chillies, crushed with spices, garlic and oil; it originates from Tunisia. This paste, like pesto, adds a bit of zing to many dishes, from salads to grilled favourites. If you're short on time, I recommend you buy ready-made harissa paste.

Serves 4 • Preparation time: 40 minutes Cooking time: 45 minutes

- 8 lamb rib chops
- 15ml oil
- · cooked basmati rice, to serve
- 100ml flaked almonds, toasted
- 3 dates, chopped
- · fresh coriander

HARISSA

- 2 red peppers (about 200g)
- · 3 soft sun-dried tomatoes
- · 1 red chilli, deseeded
- 1 clove garlic
- 4ml salt (or to taste)
- 3ml each coriander and cumin
- 1 dried chilli (or to taste)
- · a pinch of sugar
- 15ml fresh lemon juice
- 5ml smoked paprika
- · about 45ml olive oil





meaty meals

Lamb and kidney pie

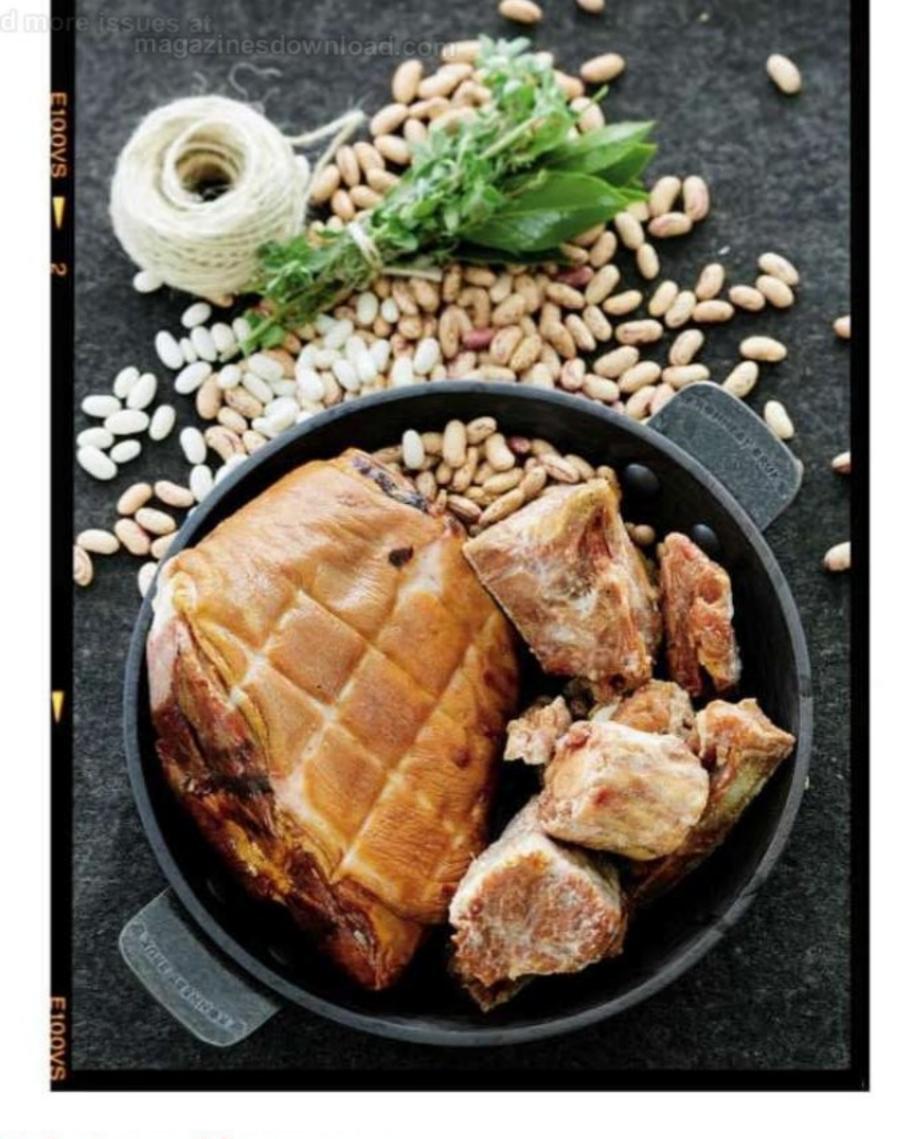
Makes 4 individual pies Preparation time: 1 hour Cooking time: 4 hours

Oven temperature: 160°C & 180°C

- · 300g smoked pork rashers, cubed
- · about 30ml olive oil
- 1kg lamb neck and knuckle (more meat than bone)
- about 300g lamb bones (optional)
- 30ml flour
- 15ml mustard powder
- a pinch of cayenne pepper
- · 1 large leek, the white part chopped
- 15ml tomato purée
- 330ml cider
- 250ml meat stock
- 2 sprigs oregano 2 bay leaves
- 300g lamb kidneys, cleaned and cubed

PASTRY

- 420g (750ml) self-raising flour
- 5ml salt 5ml sugar
- · a pinch of dried thyme
- 150g butter, at room temperature
- 250ml buttermilk
- 1 Preheat the oven. Fry the pork in 15ml oil until golden brown all over. Spoon into an ovenproof dish, reserving the fat in the pan. Roll the lamb in the flour, mustard and cayenne pepper and fry with the lamb bones in batches until well browned. Add to the pork in the ovenproof dish. Add the leeks and tomato purée to the pan and stir; add the cider. Cook for a minute, scraping any bits off the bottom of the pan. Pour the pan contents and the stock over the meat in the ovenproof dish, add the oregano and bay leaves; cover and bake in the oven for 3 hours.
- 2 Debone the roasted meat and spoon back into the sauce. Fry the kidneys in the remaining olive oil until brown and mix with the pie filling. Season to taste with salt and pepper and spoon into the pie dishes.
- and sugar, add the thyme and rub in the butter until the mixture resembles coarse breadcrumbs. Add the buttermilk and cut with a butter knife (like when you make scones) until the mixture comes together. Turn out and knead the dough briefly without overworking it; it need not be completely smooth. Press onto a floured surface until it is 7.5mm thick and cut out circles. Cover the pies with the pastry lids, brush with a little milk and bake for about 25 minutes at 180°C until golden brown and heated through.



Eisbein and bean soup

Fresh lemon lifts the flavour of this nostalgic favourite. Remember, don't add salt at the beginning of the cooking time because it prevents the beans from softening; season at the end.

Serves 6

Preparation time: 30 minutes, plus soaking time overnight Cooking time: 4 hours

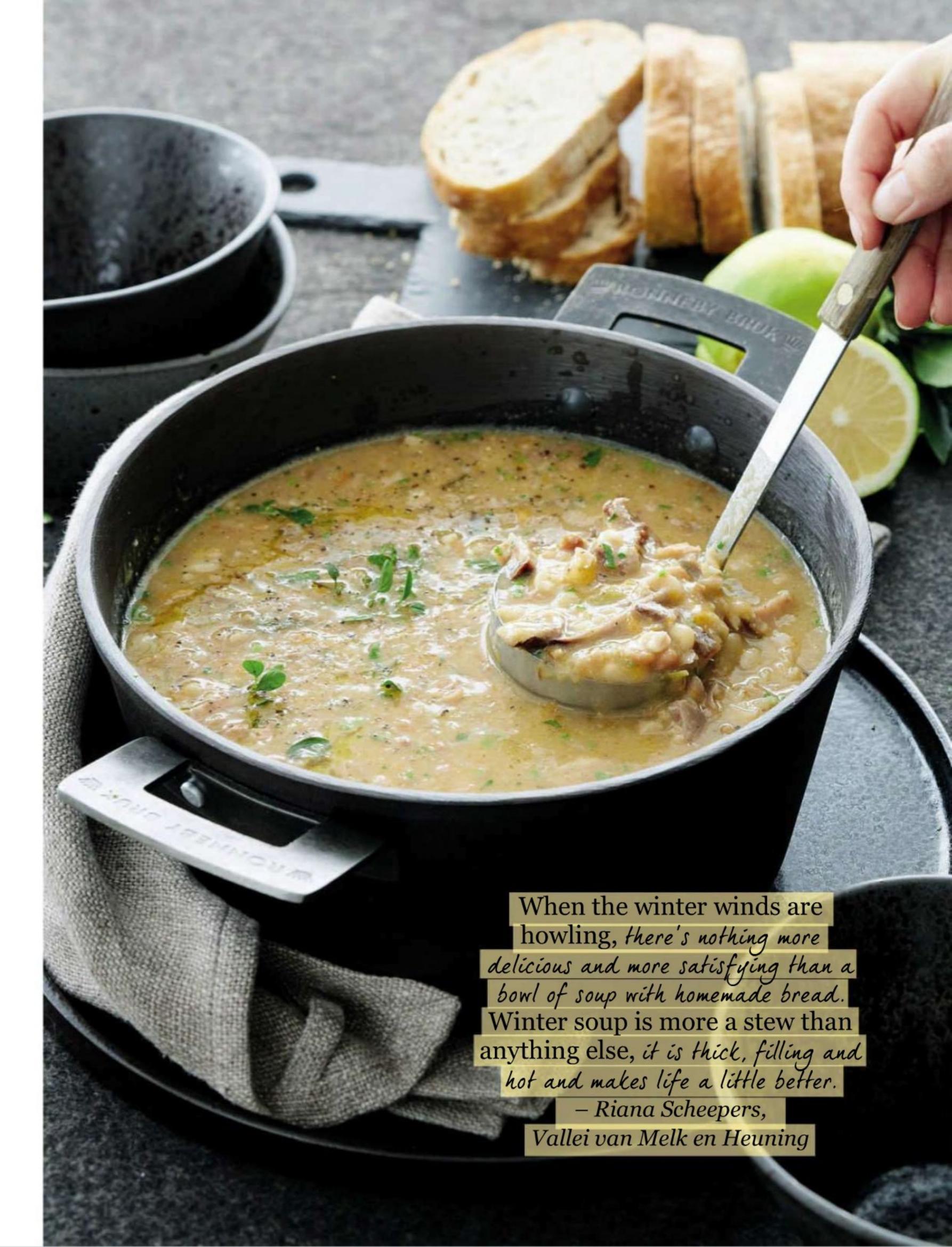
- 250ml speckled beans, soaked overnight in cold water
- 250ml white beans, soaked overnight in cold water
- 30ml olive oil
- 1 onion, chopped
- 2 large carrots, peeled and chopped
- · 2 stalks celery, chopped
- · 2 cloves garlic, crushed
- 1 large (about 500g) Eisbein
- 300g smoked pork bones (see tip)
- 2 bay leaves
- · a sprig each oregano and thyme
- about 2L water
- 80g flat-leaf parsley
- fresh lemon juice

1 Heat the oil in a large saucepan and sauté the onion, carrots, celery and garlic until soft and glossy. Drain the beans and add them, along with the meat and bones, bay leaves, oregano and thyme, to the sautéed vegetables and cover with water (about 2L, but use your discretion). Bring to a boil and simmer slowly for three hours until the meat falls off the bone and the beans are soft. Regularly skim off any foam that forms on top of the soup.

- 2 Remove the meat and bones from the soup and allow to cool slightly.

 Use a potato masher to mash the beans this helps to keep some texture in the soup and you can judge how chunky you want it. Otherwise, use a stick blender.
- 3 Flake the meat and add it back into the soup along with the parsley, lemon juice and salt and pepper to taste.

Tip I discovered this ingredient at Food Lover's Market; it adds an extra smoky flavour to the soup. If you struggle to get them, you can use ordinary pork bones or simply leave them out. >>









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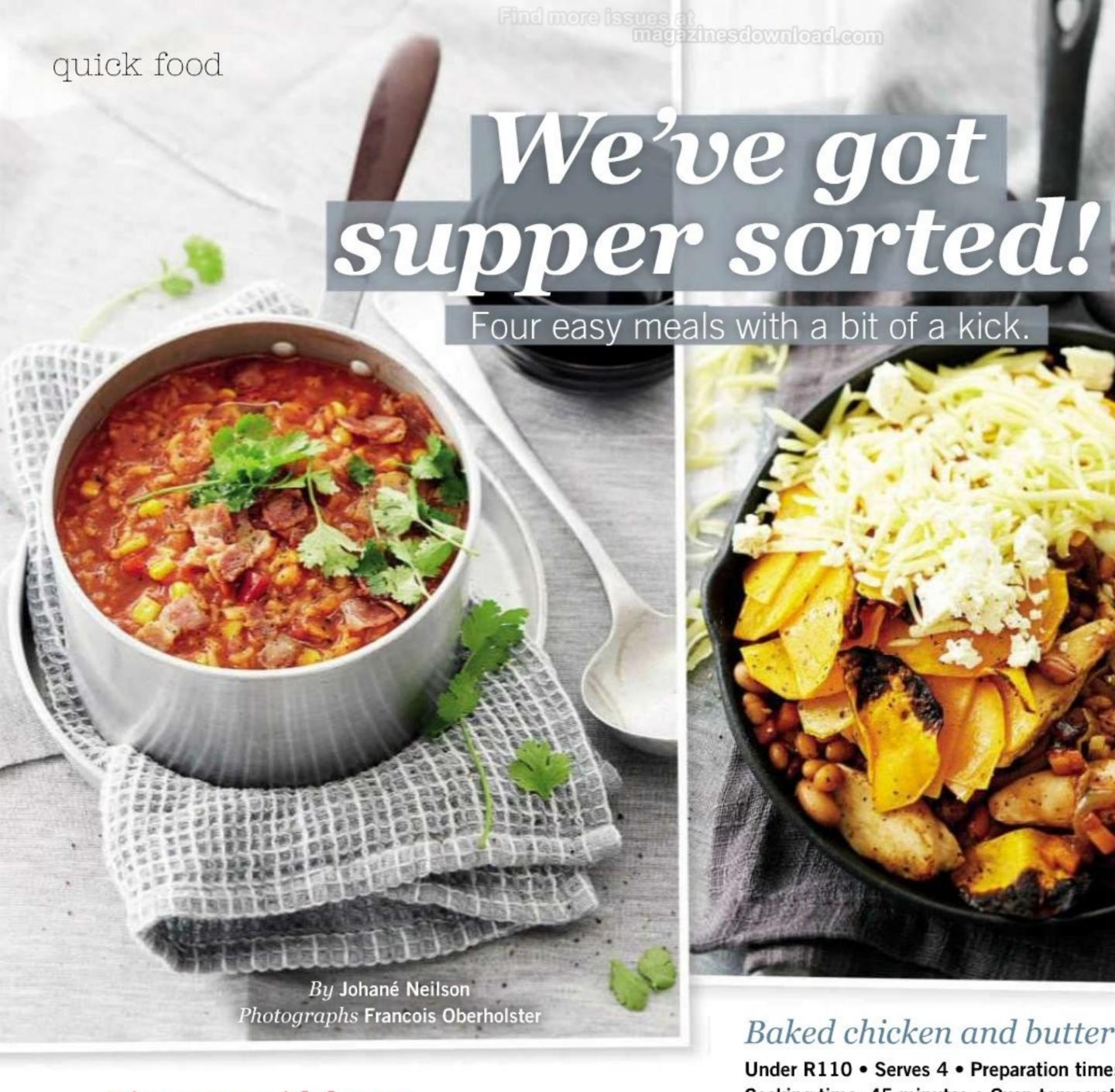
Marrow bone broth

Bone broth is extremely popular among followers of the low-carb lifestyle. Vickie de Beer, author of the bestselling *My Low Carb Kitchen*, introduced me to it. Food prepared on the bone is good for your digestive system and many other ailments and joint pains; it also promotes healthy hair, skin and nails. Here's a basic recipe for a rich meat stock that you can eat as is or enhance with other ingredients to make a filling meal.

- · 1kg beef marrow bones, cut into rounds
- about 1kg stewing beef on the bone
- · 2 onions, quartered
- · 3 leeks, coarsely chopped
- 3 large carrots, scrubbed and cut into 2cm pieces
- · 4 celery stalks, cut into 2cm pieces
- 1 whole garlic, halved (optional)
- · about 3L water
- 45ml tomato paste
- 3 allspice peppercorns
- 5ml whole black peppercorns
- a few sprigs thyme
- 4 bay leaves
- 15ml apple cider vinegar
- 1 Preheat the oven to 220°C and roast the meat and vegetables together for about 20 minutes until well browned and caramelised. You can also add colour to the veggies on a griddle pan it all contributes to the flavour of your broth.
- 2 Pour the contents of the roasting pan into a large pot and cover with water. Add the tomato paste, spices, herbs and vinegar and bring to a boil. Reduce the heat to low and simmer with the lid open just a crack for at least 8 hours. Skim off any foam that forms on top and discard. Dietician Sally-Ann Creed cooks her broth for 24 hours it's your choice. If you like, you can skim off some of the fat and keep it in the fridge to fry vegetables instead of using butter.
- **3** Pour the broth through a sieve it is delicious as is with a little salt and pepper.

Variation Flake any meat off the stewing bones and add to the broth. Stir in a tin of chopped tomatoes, a handful of spinach and some of the reserved vegetables. Serve with a marrow bone or two per portion. Dumplings made with ground biltong go well with this broth or you can add stir-fried vegetables such as baby marrows, shredded cabbage or whatever takes your fancy.





Rice soup with bacon

Under R85 • Makes 4 generous servings Preparation time: 20 minutes • Cooking time: 20 minutes

- 30ml olive oil
- 200g bacon, chopped
- 250ml jasmine rice
- · 1 onion, chopped
- 1 garlic clove, finely chopped
- · 1 red chilli, chopped
- · 3ml each ground cumin and paprika
- 1.2L chicken stock
- 1 tin (410g) tomatoes
- 1 tin (410g) corn kernels, drained
- 1 red pepper, finely chopped
- · 30ml balsamic vinegar
- fresh coriander (optional)

1 Heat the oil and fry the bacon until crispy. Spoon it out but retain the oil and sauté the rice in it until all the grains are coated with oil. Add the onion, garlic, chilli, cumin and paprika and sauté until glossy. Stir in the stock and tomatoes. Bring to the boil, reduce the heat and simmer gently for 10 minutes or until the rice is al dente. 2 Stir in the corn kernels, fried bacon and red pepper and simmer for a further 5 minutes. Top up the liquid a little if desired but the soup must be thick. Serve as is or garnish with a drizzle of balsamic vinegar and a sprinkling of fresh coriander.

Baked chicken and butternut

Under R110 • Serves 4 • Preparation time: 40 minutes Cooking time: 45 minutes • Oven temperature: 200°C

- 1 small butternut, peeled
- . 5ml each cumin and coriander
- 45ml olive oil
- 1 onion, chopped
- · 2 carrots, peeled and finely chopped
- 1 red chilli, chopped
- · 4 chicken breasts, cut into strips

- 1 tin (410g) mixed beans, drained
- 1 tin (410g) baked beans (tomato and herb flavour)
- 2 rounds feta
- 250ml grated mozzarella cheese

1 Preheat the oven. Slice the butternut thinly. Season with cumin, coriander, salt and pepper and drizzle with about 30ml oil. Spread it out on a baking tray and roast until cooked.

- 2 Heat the remaining oil in an ovenproof pan and sauté the onion, carrots and chilli together until glossy. Add the chicken and fry until golden and just cooked. Stir in the beans and cook until heated through. Taste the sauce and season with salt and pepper as desired.
- 3 Spoon a layer of cooked butternut on top of the chicken and sprinkle with the cheese. Bake for about 15 minutes or until the cheese starts to bubble.





Fish with a tortilla chip crust

Under R160 • Serves 4 • Preparation time: 10 minutes Baking time: 15 minutes • Oven temperature: 180°C

- · 4 firm white fish fillets (we used kingklip)
- 110g tortilla chips (sour cream and chives flavour)
- · about 45ml sour cream
- 3 pickled jalapeños, chopped
- . 15ml fresh chives

Preheat the oven and line a baking tray with baking paper or foil (this makes it easier to clean afterwards). Cut each portion of fish in two equal pieces so that they cook more evenly. Crush the tortilla chips to make coarse crumbs. Spread a layer of sour cream on each piece of fish and press the crumbs on top. Bake for about 15 minutes or until just cooked. Sprinkle the jalapeños and chives on top and serve with coleslaw and fresh lemon wedges.

Replace the chips with breadcrumbs for a more budget-friendly meal.

Polenta patties with steak

Under R90 • Serves 4 • Preparation time: 35 minutes Cooking time: 20 minutes

- · 250ml instant polenta
- 750ml boiling water
- 2.5ml salt
- · 5ml baking powder
- 60ml butter
- 45ml oil
- · about 200g steak

- · smoked paprika
- 1 ripe avocado, peeled, chopped and sprinkled with lemon
- · tomato salsa
- · fresh coriander
- · pickled jalapeños, chopped
- 1 Combine the polenta, water, salt, baking powder and 15ml of the butter and bring to the boil. Reduce the heat to low, cover and steam until it pulls away from the sides of the pan this takes a few minutes. Turn out into a flat, greased ovenproof dish immediately (the layer of polenta must be about 1.5cm thick). Allow to cool slightly until set, then cut into round or square 'patties'.
- 2 Pan-fry the steak in a little oil and butter: season with smoked paprika, salt and pepper. Remove and allow to rest. Add another dash of oil to the pan and fry the polenta patties until crispy on the outside.
- 3 Slice the steak and arrange it on top of the patties together with the avocado, tomato salsa, fresh coriander and jalapeños. Serve immediately before it gets cold.



Ways with batter

In association with Huletts

Spoil Dad with a decadent breakfast this Father's Day!

This easy batter forms the basis of our three syrupy treats.

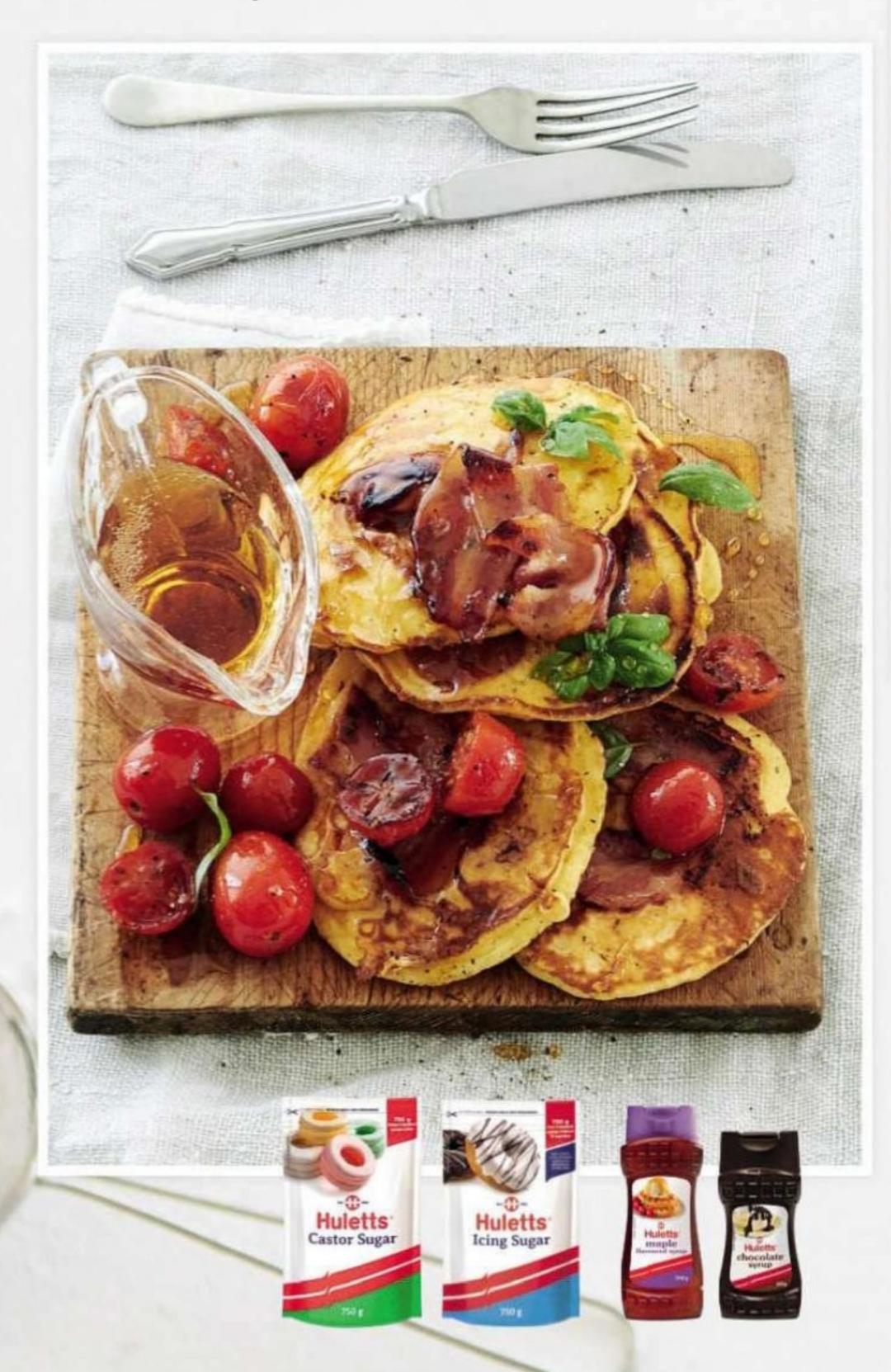
BASIC BATTER

- 175ml buttermilk
- 30ml oil
- 2 extra-large eggs, separated
- 100g (180ml) self-raising flour
- 30ml Huletts Castor Sugar
- · pinch of salt

Whisk together the buttermilk, oil and egg yolks. Sift the flour. Whisk the egg whites and sugar together until the mixture forms stiff peaks. Fold the flour and egg white mixture into the batter and allow to rest for 20 minutes.

Flapjacks with maple bacon

- 8 rashers streaky bacon
- 30ml Huletts Maple Flavoured Syrup, plus extra for serving
- 15ml olive oil
- 1 quantity basic batter
- · oven-roasted cherry tomatoes
- · fresh basil or oregano
- 1 Fry the bacon in a non-stick pan until almost crispy without adding any extra oil. Drizzle the syrup over and fry until caramelised be careful not to burn it. Set aside.
- 2 Add a little olive oil to the pan and add three large spoonfuls of batter, top each with a piece of caramelised bacon. Fry gently until the surface bubbles, turn over and fry the other side until done. Repeat with the rest of the batter and bacon. Serve bacon-side up with extra Maple Flavoured Syrup, oven-roasted tomatoes and fresh herbs.







Breakfast muffins

 1 quantity basic batter • 125ml mixed dried fruit, nuts and coconut shavings • 1 small banana, peeled and sliced

FROSTING

- 125ml medium-fat cream cheese
- 100ml Huletts Icing Sugar, sifted
- 5ml freshly-squeezed lemon juice

1 Preheat the oven to 180°C. Grease 8 cavities of a muffin pan and divide the batter between the cavities. Sprinkle the dried fruit, nuts, coconut and banana on top of the muffin batter and bake for about 20 minutes, until the muffins are golden brown and a cake-tester comes out clean.

2 Beat together the cream cheese, icing sugar and lemon juice until just combined. Serve the muffins with frosting or Huletts Chocolate Flavoured Syrup, some fresh berries and a generous dusting of icing sugar.

Choc chip waffles

- 1 quantity basic batter
- · 250ml chocolate chips
- Huletts Maple Flavoured Syrup or Chocolate Flavoured Syrup
- · fresh mint and coconut shavings

Preheat an electric waffle maker and spray with non-stick spray. Spoon a ladle of batter onto the waffle maker and sprinkle with chocolate chips. Close and cook until golden brown. Repeat with the rest of the batter. Serve the stack of waffles with a generous lashing of Maple Flavoured Syrup or Chocolate Flavoured Syrup, a sprinkling of any leftover chocolate chips and the mint and coconut shavings while still nice and warm.

Yum! Add a scoop of ice cream to this syrupy treat and you have dessert.

Truice asnice Transform ordinary store-bought dough into a delicious cross between a croissant and a muffin the cruffin! By Johané Neilson • Photographs François Oberholster

Cruffins

Makes 12
Preparation time:
30 minutes, plus about
1 hour resting time
Baking time: 25 minutes
Oven temperature: 180°C

- 750g store-bought dough
 FILLING
- 250g butter, softened
- 45ml icing sugar

Did you know?

A cruffin is a true hybrid and has its roots in the "cronut" – a cross between a croissant and a doughnut; it was created by chef Dominique Ansel in New York in 2013. A year later, Mr. Holmes Bakehouse in San Francisco popularised the "cruffin" – these days you even get "brioughnuts" (from brioche and doughnut). To make proper croissant dough is time-consuming but Mandy Lee of the blog ladyandpups.com had the bright idea of using a pasta machine to achieve the delicious layered texture of a real croissant, which significantly simplifies the task of making these cheat cruffins.









1 Make sure the dough is at room temperature. Flatten it with your hand and cut it into 6 equal pieces. Whisk the butter and icing sugar together until the butter is light and spreadable. Get your pasta machine ready to use. 2 Set your pasta machine to its widest setting and roll all 6 pieces of dough. Use a little flour if necessary to prevent it from sticking. Now roll all six pieces through the second widest setting, then the third, and continue in this fashion

until the second last setting. Our pasta machine has 7 settings and we rolled it through until setting number 5. The dough must be thin but not unmanageable.

3 Dust off any excess flour from the rolled-out dough with a brush. Divide the butter between the 6 strips of dough and spread it over the dough with the back of a spoon or your fingertips.

4 Roll up the dough tightly with the butter layer on the inside.









5 Gently stretch each short, fat roll of dough to make it longer and thinner by working it with your fingers into a sausage shape. Using a sharp knife, cut the dough sausage in half lengthwise. Roll each of these halves, with the cut side outwards, into a bud shape and place them in the greased cavities of a giant muffin pan. Repeat with all 12 dough strips. **6** Cover the 12 cruffins loosely with cling film or a clean tea towel and let them rest in a warm place to rise until they've doubled in volume. This takes about 1 hour and is essential for achieving a melt-in-the-mouth result.

7 Bake the risen cruffins in a preheated oven until golden brown and cooked through (about 25 minutes). Cool on a wire rack.

8 The cruffins will have the taste and texture of croissants; they are more savoury than sweet and are delicious as is, straight from the oven. But if you prefer, you can also add a dollop of your favourite custard, a sprinkling of icing sugar, some fresh berries, grated chocolate, jam and cream or lemon curd.



foodadrinks

There's no reason to hibernate this winter – throw a party, visit a wine farm and try out a new ingredient!

By Johané Neilson • Photographs: supplied



Celebrate South Africa!

Homegrown (R330; Jacana Media) by Ultimate Braai Master host and chef Bertus Basson features recipes from his personal and national heritage. Alongside classics like snoek with apricot glaze and tomato frikkadels, other delectable recipes such as charred octopus with gnocchi and nasturtium paste show off



Enjoy a lavish lunch

Bosjes Kombuis, a new country kitchen restaurant on Bosjes Farm between Worcester and Ceres, offers a simple, modern menu featuring produce-driven fare (we love the trout fishcakes) by chefs Pete Goffe-Wood and Kim Cox. The exterior wall boasts a Tree of Life mural designed by artists Lucie de Moyencourt and Michael Chandler depicting the fauna and flora of the farm and its surroundings. Open for lunch from Wednesday to Sunday; booking is essential. Call 023 004 0496 or visit bosjes.co.za.



Fast food! Eetrite Aluminium Burger Press R169.95, boardmans.co.za



Layers of flavour

Harvested from old dry vineyards in the Paardeberg and Darling regions, the Kleine Zalze Cellar Selection Cinsault 2016 (R67 at the cellar door) is described by cellar master Alastair Rimmer as an elegant wine with exceptional depth of flavour. The bouquet includes violets, lavender, red fruits and berries; go to kleinezalze.co.za.

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In the mix

Fitch & Leedes, a superb range of authentic mixers, has come up roses with the launch of its new blushing Pink Tonic (from R36 per 200ml bottle four-pack). With aromas of rose petals and fresh cucumber, it's a perfect fit for delicately crafted premium gins. Try it with Hope on Hopkins Mediterranean Gin (R469, yuppiechef.com); it's infused with olives, rosemary, thyme, basil and cardamom with citrus notes and hints of juniper. Add one part gin to four parts Fitch & Leedes Pink Tonic and garnish with a sprig of mint.



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Go gourmet

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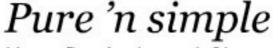
DEMANT

Witlof, also known as Belgian endive or chicory leaf, is now available in SA all year round! With its crisp texture and sweet, mildly nutty flavour, you can enjoy this tasty vegetable raw or cooked. Classic combinations include wrapping the heads in ham and

serving them in a salad with roasted pear, walnuts and soft goat's cheese and honey. Try it!

Best of the best

Oude Meester Demant potstilled brandy (from R220) claimed the World's Best Brandy title at the 2017 World Drinks Awards hosted by TheDrinksReport.com in London in April. With an alluring nose of dark chocolate and nutmeg with hints of oak and delicate spice, it's no surprise. Congratulations!



Kuro-Bo Activated Charcoal (R215 each) offers a new ecofriendly water-purification solution that helps transform ordinary tap water into toxin-free, mineral-rich water. Simply submerge the hand-cut sticks in your drinking water and off you go! For details and to order, visit **kuro-bo.com**.



Let the good times roll!

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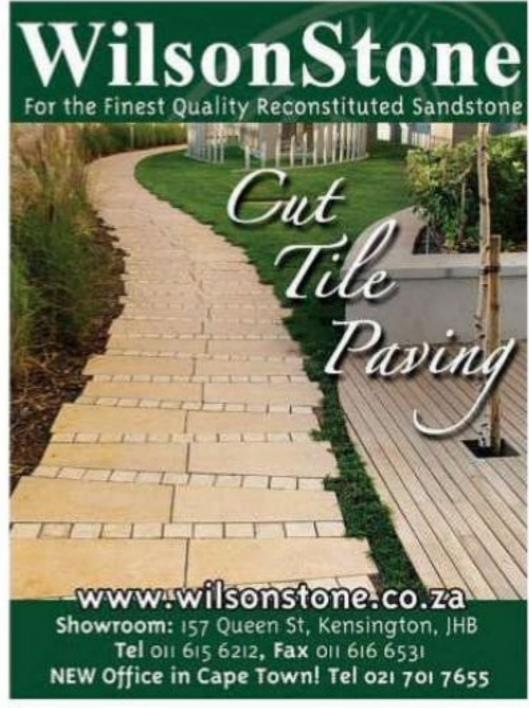
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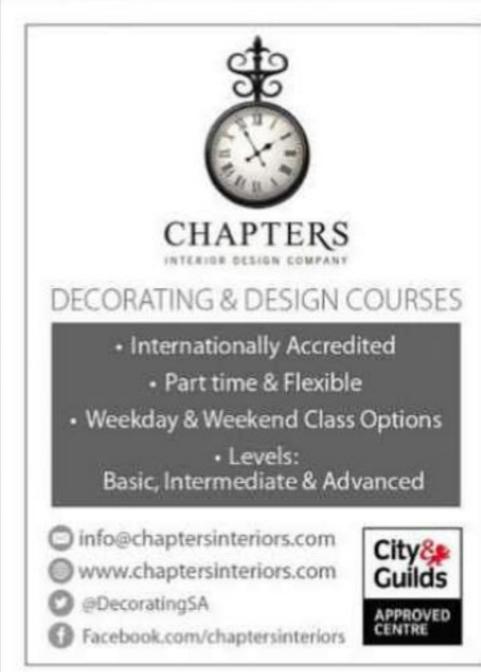
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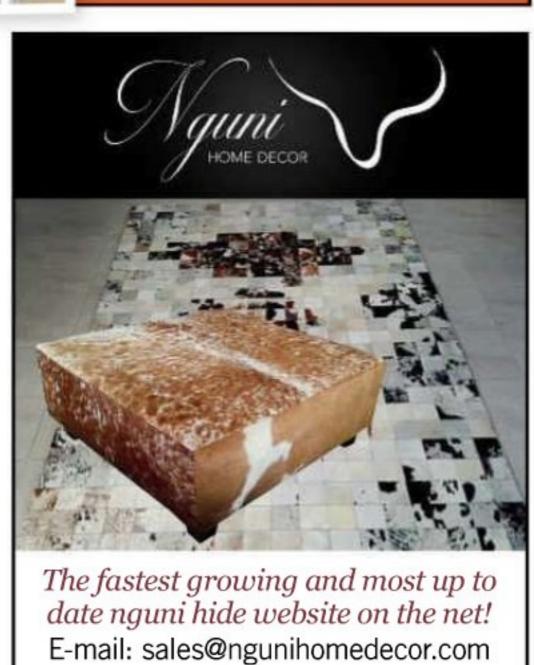
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Solution to Crossword #101

Competition Rules 1 Home competitions are open to anyone in South Africa except the employees of Media24, the competition sponsors, their subsidiaries, promotional and advertising agencies and immediate family members. 2 Prizes will be awarded to the first correct entries drawn and winners will be notified telephonically or via email. 3 SMS competition winners will be chosen at random from the total SMS entries received. 4 The decision of the organisers is final and no correspondence will be entered into. 5 Prizes cannot be amended, transferred, extended or exchanged for cash. 6 The sponsors are responsible for fulfilment of the prizes and Home cannot be held responsible for problems or delays in delivery of prizes. 7 Prizes to be redeemed within 6 months of notification; extensions only accepted if agreed upon in writing with prize sponsors.

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Tuis Home Mag

In July

... we ward off the winter chill



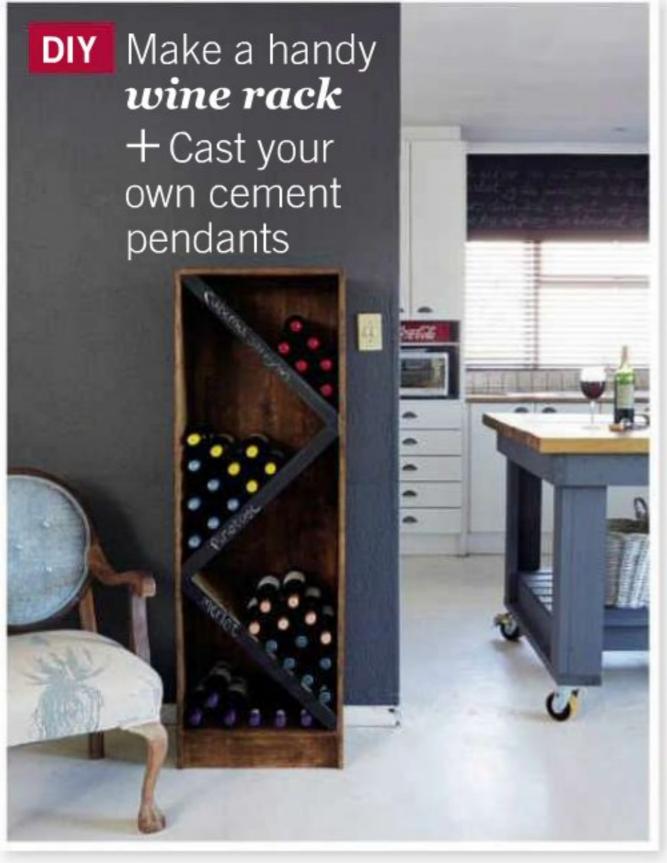


GARDENS

The best blooms for a beautiful winter display

+ Jazz up your yard with the right lighting







A word to the wise

Young people may be smart but true wisdom comes with age – and it has its advantages, says Riana Scheepers.

Recently, an article penned by Tom Goodwin, a young man working in the highly competitive advertising and marketing industry, caught my eye. With much enjoyment, I read his article entitled: "Why I miss old people in the workplace."

Goodwin wrote about today's professional world, which obsessively appoints young people to jobs. Youngsters have boundless energy, brilliant ideas and technological skills, all that is essential for success in the business world. In the meantime, the older "dead wood" is trimmed from the workplace. After all, what could an old lady or man in their fifties possibly know about the contemporary world, the fast-paced development of technology, social media and the internet?

This is completely the wrong approach, says this (wonderful) young man. Even though the youth have incredible vision, an abundance of precociousness and brilliant creativity, they also have pretty much no wisdom at all – which most older people definitely do have. A young workforce might be able to provide a company with valuable input from the standpoint of young people, but it is an opinion without context. Goodwin says he misses the gravitas, the business sense and the stability that the older generation possess, which is why he really wants more "elderly" folk in his work environment.

This young man's views should be applauded.

We all know that 70 is the new 50. Older people are active, involved, busy, fit. And smart. Of course, they are also stubborn and pedantic. Sometimes they are completely irresponsible, but they're allowed to be, surely? Sometimes the older generation look back on their younger days with nostalgia, but as one old guy once said: when I think about my younger days, I am immediately reminded of high school maths and then I'm content to be where I am now.

I know a wonderful story about the wisdom, or cunning ways, of older people.

As it should, this story plays out in the distant past, at a time when it wasn't possible to make electronic payments.

One Saturday afternoon, just before closing time, an old man walked into a jewellery store. It's okay to call him "old" because he was just shy of his 80th birthday. Old but definitely not cold, as the saying goes, as well as flamboyant and full of life – because hanging onto this old man's arm was a young lady. A beautiful lady, actually still a young girl.

She had masses of blonde hair, bright red nails, sky-high stiletto heels. And luscious curves in all the right places. The old man couldn't keep his hands off her. They entered the store, laughing.

The jeweller enquired if he could help them.

Yes, the old man replied, he'd like to buy a diamond ring for his lady friend.

Ever so professional, the jeweller's face betrayed nothing. "An engagement ring?" he asked.

"No," the old man replied, "not an engagement ring; not yet. Just a special gift for a special lady."

The young girl's eyes shone. She planted a sultry kiss on his cheek.

Carefully, the man looked through the jeweller's wares.

The diamonds glistened and the prices were astronomical but evidently nothing he saw was to his liking. "Do you perhaps have something more... extravagant?" he asked.

The jeweller opened another drawer filled with very extravagant jewellery. The diamonds weren't mere stones, but rocks. It was from this drawer that the old man finally made his choice. His young companion's eyes nearly popped out of their sockets as she tried them on.

The old man turned to the jeweller. He said he realised that now was not the right time to make such a large transaction as the

bank was already closed for the weekend. Would the jeweller be so kind as to keep the ring until Monday when the

money would be safely transferred? He wrote out a cheque and handed it over.

Of course, said the jeweller.

The old man and his lady friend left the store, all smiles.

On Monday afternoon, the old man returned to the jewellery store but this time without his curvaceous friend.

The jeweller was most unfriendly. "Sir," he said, heatedly, "the bank declined the cheque you wrote. There were insufficient funds in your account."

The old man smiled broadly. "I am aware of that, young man," he said. "But do you realise what an unbelievable weekend I had?"

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